



Del Monte

FOOD
PRODUCTS

Del Monte

RECIPES *of* FLAVOR

Giving a wide variety of economical ways in which canned fruits and vegetables may be used to make the every day menu more appetizing



PUBLICATION NO 610

DEL MONTE

Tomato Sauce Recipe Book

IN RESPONSE to requests from many housewives who have discovered the value of DEL MONTE Tomato Sauce for adding new zest and flavor to the every-day menu and who want to learn more of its possibilities, we have just issued a special cook book describing over a hundred especially tempting and economical dishes which may be made with the aid of this quality seasoning ingredient.

These recipes and suggestions are in addition to those given on pages 56 and 57 of "DEL MONTE Recipes of Flavor," the book which you are now reading.

Send for a copy of Publication No. 689 "DEL MONTE Tomato Sauce Recipes." It will be sent you and your friends free upon request.

Address Department I
CALIFORNIA PACKING CORPORATION
San Francisco, California

DEL MONTE RECIPES *of* FLAVOR

A COLLECTION OF SIMPLE RECIPES
AND THRIFTY SUGGESTIONS SHOWING THE
MANY PRACTICAL WAYS IN WHICH DEL MONTE
CANNED FRUITS AND VEGETABLES MAY BE USED
TO MAKE THE EVERY-DAY MENU MORE TASTY,
MORE HEALTHFUL, MORE GENERALLY
SATISFYING AND SUSTAINING



By HESTER M. CONKLIN
and PAULINE D. PARTRIDGE

Affiliated with
DEL MONTE DOMESTIC
SCIENCE DEPARTMENT

CALIFORNIA PACKING CORPORATION

SAN FRANCISCO, CALIFORNIA

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To the Housewives of America



WE HAVE PUBLISHED this book to illustrate the many practical and simple ways in which canned fruits and vegetables may be utilized in the preparation of delicious dishes and combinations. Most canned foods are ready for consumption and make tempting dishes just as they come from the can, but their greatest value to the modern housewife lies in the unlimited possibilities they offer her for adding variety and novelty to the every-day menu.

We have not attempted to develop new and elaborate uses for canned fruits and vegetables. On the contrary, we have endeavored to collect and classify better and more practical suggestions and recipes for using each variety. All of them are simple, inexpensive, easy to make, and at the same time, are designed to keep the menu healthful and appetizing in the highest degree.

Our aim has been to make the book a ready and convenient form of reference for everyday use. As such, we hope it may prove of practical value to every woman who is interested in serving tempting, wholesome foods at economical cost.

The Economy of DEL MONTE Canned Foods

Aside from their uniform high quality, delicious flavor, and natural wholesomeness, the convenience and practical economy of DEL MONTE Products are added recommendations for their general use today.

In most localities, it is more economical to buy DEL MONTE Canned Fruits and Vegetables than to attempt to preserve them at home, or even to use the fresh product. In the first place all DEL MONTE Products are the pick of the finest crops—such as you could not hope to always obtain in the fresh fruit and vegetable markets. Then again, there is no waste to them. All the work of preparation has been done, and they reach your table—pure, wholesome, delicious—and in most cases ready to use as they come from the can. When you consider, for instance, that a quarter peck of

fresh vegetables such as peas or tomatoes is required to make the contents of one can, it does not require much figuring to ascertain which is the more economical way to buy them. A comparison of the price of almost any raw product with that of the canned article will usually suffice to demonstrate the real economy of DEL MONTE Canned Foods. And that, without even considering your own time and labor and the cost of fuel.

Perhaps the best proof of the economy of canned fruits and vegetables is to be found in the fact that the finest hotels and restaurants use canned fruits and vegetables almost exclusively in preference to the fresh product—the whole year round—in season and out of season.

And the enormous quantities of canned goods used in the hospitals, where the cleanliness and nutritive values of the patients' food must be carefully watched, again attests the merits of the packaged product.

What is true of the hotels is even more applicable to the home, where the woman is necessarily obliged to buy her raw materials in smaller quantities, from a smaller selection, and at correspondingly higher prices.

Why DEL MONTE Canned Foods Are Better Than Most Fresh Fruits and Vegetables

In many respects DEL MONTE Canned Fruits and Vegetables are distinctly superior to the best fresh products obtainable anywhere, at any season. Fresh fruits are almost invariably picked before they are ripe in order to avoid spoilage and loss in shipping. Most fruits and vegetables undergo a decided cellular change which makes them tough and fibrous when picked and allowed to stand for even a few hours.

Take pineapple, for instance. Grown in the tropics for shipment to the north, the fruit must be picked green. Allowed to ripen after it is picked, the pineapple never attains its true flavor, but reaches the table tasteless and woody.

The tender, juicy pineapple that you get under the DEL MONTE label, canned ready to serve, is grown, ripened and packed fresh from the fields in sunny Hawaii within a few hours after it is picked. All the lusciousness, flavor and delicacy that nature intended pineapple to possess goes into the fruit before it is picked, and every bit of that goodness is imprisoned in the DEL MONTE can for your future enjoyment. Is there any wonder, therefore, that DEL MONTE canned Hawaiian pineapple should be so infinitely superior to the fresh fruit obtainable anywhere outside of the tropics?

The same thing applies to other DEL MONTE fruits as well as vegetables which are noted for their unequalled delicacy of flavor, tenderness and uniform high quality.

No woman needs to be told how difficult it is to get fresh asparagus of uniform size and tenderness even at the height of the season—or how often the beans she buys are stringy and tough—that fresh peas are likely to be hard and unequal in size—and that it is almost impossible to get fresh fruits that are ripened to the same degree, some being still hard while others are too soft.

In DEL MONTE Canned Fruits and Vegetables all these uncertainties and disappointments are overcome for you, because of the far reaching care with which they are surrounded from the planting of the seed to the delivery of the finished product to your table.

Ask your dealer for DEL MONTE Canned Foods of Flavor. They will open up a host of tempting menu possibilities, that are as convenient and economical as they are delicious and wholesome.



This map shows at a glance the far-reaching influence of the DEL MONTE search for quality and flavor.

Each little white dot on the map represents an establishment where DEL MONTE Products are packed. Altogether there are 89 of them—each one located in some specially favored spot of the bountiful Pacific Coast, where soil and climate and other favoring conditions combine to yield certain products of finer flavor and finer quality than can be grown anywhere else.

All DEL MONTE fruits and vegetables are grown from finest stock, carefully tended by men whose life-long experience has been spent in perfecting the varieties best suited for canning. All are "packed where they ripen the day they are picked."

That is why DEL MONTE quality is highest quality—why the red DEL MONTE shield is your guarantee of finest flavor in everything that bears it.

Ask your dealer for DEL MONTE Foods of Flavor. They offer you endless menu variety—hundreds of delicious, healthful, easy to prepare foods that everyone enjoys.

What You Ought to Know About Canned Foods in General and DEL MONTE Products in Particular



TO USE canned food products intelligently, economically and to the best advantage, every housewife should know something of the processes involved in their commercial production. Canning is the method by which food is preserved. In its highest development it is the preservation of food in as nearly its natural condition as possible, or in the condition in which it is generally used.

This is accomplished solely through the use of that great natural sterilizing agent—heat—and heat alone. There are no artificial preservatives of any kind needed or used in canning fruits and vegetables. Each product is processed, hermetically sealed in cans and then heated to the temperature and for the time required to secure perfect sterilization for each individual variety. This simplicity of method makes canning at once the safest, cheapest and most successful way to keep food in perfect condition until it is needed.

In principle there is no real difference between home and commercial canning. But the large canner has in reality many advantages over the housewife, all of which make for greater certainty of results and uniformity of quality. His first-hand choice of raw materials, his equipment for handling them in large quantities by special machinery, his accurate devices for grading as to size and quality, his standardized methods of processing, canning and sterilizing, as well as his exacting sanitary precautions in the handling and packing of each product, all give him an immeasurable advantage over the woman in the kitchen.

Quality in canned foods really begins with the production of the material—in the proper selection of variety and seed and in exercising a supervision and control over every stage

in the growth, cultivation, harvest and delivery of the fresh fruits and vegetables to the canning kitchens.

The raw product must be of first class quality in every respect, uniform in size and development, and at just the proper stage of ripeness or maturity, to secure the best results.

And after it is delivered, it must be carefully graded both for quality and size. In canning eternal vigilance is the price of quality, and only long experience equips men to select that which is suitable and reject that which is unfit.

Why DEL MONTE Quality is Highest Quality

The DEL MONTE ideal of quality in canned foods traces its origin to the early days of California.

Long before the transcontinental railway was built—when settlers were still making their way slowly across the country in prairie schooners or sailing 'round the Horn—the founders of the DEL MONTE business were already in California, canning and preserving the golden harvests of its most fertile valleys.

They were the first in the field.

They began as pioneers—in a new land and in a comparatively new industry—with very little capital but with a big ideal—an ideal, which, backed by the determined spirit of '49, has revolutionized the canning business and given the whole world better things to eat.

That ideal was to can the finest fruits and vegetables grown, and so to perfect the processes of canning that the finished product should retain its full natural flavor and freshness.

They believed that the way to secure the finest fruits and vegetables was to locate their canneries in those sections where soil and climate combined to produce Nature's best. And they believed further that, to preserve that natural goodness at its best, the ripe fruits should be "packed where they ripen the day they are picked."

That was the principle upon which the DEL MONTE business was started nearly 60 years ago. And that is the principle upon which it has grown and developed until today the California Packing Corporation is the largest canner of fruits and vegetables in existence and DEL MONTE Quality is recognized the world over as the standard of excellence in foods.

A Far Search for DEL MONTE Flavor

Fine flavor in fruits and vegetables is what "good breeding" is in people. One is just as much a matter of careful cultivation as the other. Both are developed only under the most favorable environment.

That explains why DEL MONTE'S 89 model canneries are situated in the most favored spots of Nature—each location selected for its special fitness to produce certain products of finer flavor and finer quality than can be grown anywhere else.

It explains further why the California Packing Corporation owns and operates thousands of acres of the most highly developed orchards and gardens in these favored sections—why the specialists who prepare DEL MONTE Products have spent their lives in improving old varieties and propagating new ones to perfect DEL MONTE Quality—why, in short, they devote their most vigilant attention to every stage in the growth, harvest and preparation of DEL MONTE Products, from the planting of the seed until the perfectly flavored fruits and vegetables are ready to be served on your table.

Please do not confuse the delicious flavor of DEL MONTE California Canned Fruits with some varieties of fresh California fruit, which are necessarily picked green and allowed to ripen on their long journey to market. For DEL MONTE Fruits are always matured and sun-ripened on the tree. And they retain all the fine flavor and delicate bouquet that kindest Nature can impart, because they are "packed where they ripen the day they are picked."

That is why you will find DEL MONTE model kitchens in the richest pineapple-growing sections of far-off Hawaii—in the fertile California delta lands of the Sacramento river where grows the world's finest asparagus—in the finest peach orchards of the San Joaquin valley—among the famous apricot and prune orchards of the Santa Clara valley—in the raisin vineyards of Fresno—in Alaska, from whose cold, northern waters the choicest salmon are caught—as well as in all the other widely scattered locations where each particular variety develops its finest flavor and form.

And it is the same with DEL MONTE pears, plums, berries, cherries, grapes, beans, peas, tomatoes and all the other delicious varieties included in the DEL MONTE line. All are grown where they attain their finest flavors. In each is that delicious flavor preserved intact.

The DEL MONTE Label Your Guarantee of Quality

It is this strict adherence to an ideal established years ago, this painstaking attention to every detail in the preparation of the long line of DEL MONTE Products, that make the red DEL MONTE shield on the green can your absolute guarantee of finest quality in canned fruits, vegetables and other food products.

That is why America's millions of discriminating women are careful to specify DEL MONTE when they order canned foods from their grocers, and why so many grocers take pains to recommend DEL MONTE to their customers who want the best.

Measurements and Sizes of Containers



MEASUREMENTS and quantities of fruits and vegetables have been specified herein as 1 cup, $\frac{1}{2}$ cup, etc., rather than 1 can, $\frac{1}{2}$ can, etc. It might be well to say, however, that in preparing these recipes the generally recognized standard can of each particular variety has been used.

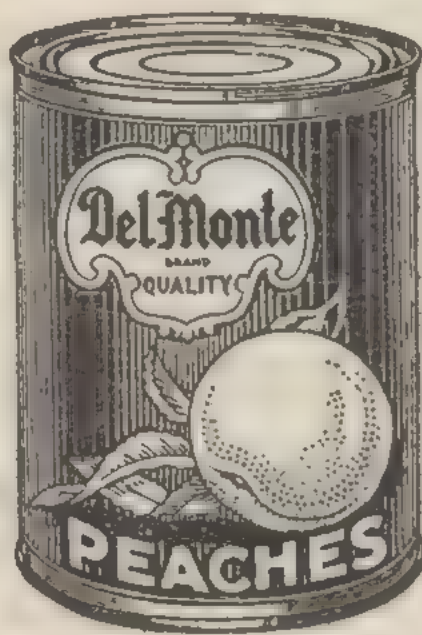
In most fruits, the No. 2 $\frac{1}{2}$ can is the customary size found on the grocers' shelves; likewise, for such vegetables as tomatoes, pumpkins, etc. Such varieties as string beans, peas, corn, etc., are ordinarily and commonly sold in what is known as the No. 2 can. With proper judgment there should be no difficulty in preparing these recipes regardless of the size of can used if instructions are followed as to the measurements specified in the recipes.

A word or two on the sizes of containers, however, may be of assistance to the housewife in purchasing canned products intelligently.

The most important containers in which DEL MONTE Canned Fruits are packed are No. 2 $\frac{1}{2}$, No. 2 and No. 1 Tall size cans.



No. 2 $\frac{1}{2}$



No. 2



No. 1 Tall

The fruit in such varieties as Apricots, Peaches, Pears and Plums is graded for size, the large fruit being packed in No. 2 $\frac{1}{2}$ cans, medium size fruit in No. 2, and fruit a trifle

smaller in No. 1 Tall. This grading for size does not affect the quality in the slightest degree, for, as a matter of fact, the smaller and medium sized fruit, when selected for quality and fully tree-ripened, as DEL MONTE is packed, is just as delicious as the larger size fruit which goes into No. 2½ cans.

The sizes of cans most customary in packing vegetables are the No. 2½ and the No. 2 round cans. Asparagus is packed in both square and round cans, the long spears in the large cans and the short spears or tips in the smaller ones. There are various styles of smaller containers used for such varieties as Tomato Sauce, Green Chile Peppers, Pimientos, etc., which the consumer soon becomes acquainted with and accustomed to, when purchasing such commodities.

The net contents will always be found specified on the labels. There is some variation, according to the variety of the product, but generally speaking the No. 2½ can will contain from 27 to 30 ounces net; the No. 2, from 18 to 20 ounces and the No. 1 Tall about 15 ounces.

General Directions

Level measurements should be used in all the recipes contained herein. Each recipe is large enough to serve six moderate-sized portions.

The sirup from DEL MONTE Canned Fruits may be used as sauce for puddings, fritters and pancakes; it is delicious in fruit punches and lemonade; it may be substituted for the liquid in frostings and icings and when so used, will require less sugar; it may be frozen for a sherbet, or heated and poured over ice cream for additional flavor. It may also be used in place of vinegar in French salad dressing to be served on a fruit salad.

The liquid from DEL MONTE Canned Vegetables should never be thrown away. It may be used as the basis for soups, as the liquid in cream or white sauce, and it will give additional flavor to all meat and vegetable stews.

As this liquid is rich in mineral salts it should always be utilized. By its use with the vegetables or in one of the ways mentioned above the full food value of the vegetable is retained.

All bread crusts and stale pieces of bread should be saved, dried, and put through the meat chopper to make crumbs.

Stiffly beaten egg whites should be combined with other ingredients by folding in with a cutting motion and not a stirring motion. The air which has been beaten into the egg white is thus prevented from escaping.

Gelatin should be softened in a small amount of cold water before it is dissolved in boiling water. Use in the proportion of $\frac{1}{2}$ cup of cold water for 1 envelope of gelatin.

White sauce or cream sauce should be smooth and creamy and free from lumps. To prepare it so that it meets all these requirements the following method has been found to be uniformly successful:

Melt the fat, or heat it, if a liquid fat is used. Remove from the fire and add the dry ingredients which consist of cornstarch or flour and the seasonings. When these are thoroughly mixed with the fat, add the cold liquid which may be milk or stock or water or a combination of two or of the three. Return to the fire and stir constantly until the boiling point is reached. Then if it is not to be used at once put in a double boiler to keep hot until ready to serve. The following proportions may be used for the two grades of sauce:

Thin White Sauce (1 Cup)

$\frac{1}{2}$ tablespoon of fat
1 tablespoon of flour or cornstarch
 $\frac{1}{2}$ teaspoon of salt
 $\frac{1}{8}$ teaspoon of pepper
1 cup of liquid

Thick White Sauce (1 Cup)

1 tablespoon of fat
2 tablespoons of flour or cornstarch
 $\frac{1}{2}$ teaspoon of salt
 $\frac{1}{8}$ teaspoon of pepper
1 cup of liquid

Mayonnaise Salad Dressing

Beat an egg yolk until it is light, add 1 tablespoon of lemon juice or vinegar, $\frac{1}{4}$ teaspoon each of salt, mustard and paprika. Measure $\frac{1}{2}$ cup of olive or salad oil and add a table-

spoon at a time, beating constantly with a Dover egg beater. To increase the quantity a stiffly beaten egg white may be folded into the dressing just before it is served.

Any salad recipe calling for mayonnaise may be served with cooked salad dressing instead, if desired.

Tartar Sauce

Add 1 tablespoon each of chopped pimiento, chopped sweet pickle and chili sauce or catsup to mayonnaise.

French Dressing

Measure 2 tablespoons of powdered sugar, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{4}$ teaspoon of paprika into a bowl. Add 2 tablespoons of vinegar and stir or beat until thoroughly mixed. Then add 4 tablespoons of olive or salad oil and, if desired, 1 tablespoon of Worcestershire sauce. Mix thoroughly by stirring or beating. French dressing should always be prepared just before it is served.

Cheese Dressing

Add 2 tablespoons of Roquefort, or grated dairy cheese, to French dressing.

Cooked Salad Dressing

Melt 1 tablespoon of butter, add 2 tablespoons of flour, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, $\frac{1}{2}$ teaspoon of dry mustard, and 1 tablespoon of sugar; when thoroughly mixed add $\frac{1}{4}$ cup each of vinegar and water, bring to the boiling point stirring constantly, and cool slightly. Mix $\frac{1}{2}$ cup of milk with 2 egg yolks, add the cooled mixture and cook in a double boiler until the eggs thicken, stirring constantly. Chill thoroughly and thin with cream, or a stiffly beaten egg white may be folded in just before it is served.

This dressing may be made with water in place of milk and will keep indefinitely, cream or milk being added to thin a portion at a time as it is used.

Russian Dressing

To mayonnaise or cooked salad dressing add 2 tablespoons of DEL MONTE TOMATO CATSUP and 2 tablespoons of finely chopped DEL MONTE CANNED RED PIMIENTOS.

DEL MONTE Canned Apricots

The apricot is said to have originated in Armenia. Today it is grown to a greater extent in California than anywhere else in the world, but even here only certain favored districts produce apricots of the high quality packed under the DEL MONTE Brand. DEL MONTE Apricots are the choicest fruit of California's finest orchards brought to you with all their exquisite tree-ripened flavor. Packed in three sizes of tins, No. 1 tall, No. 2 and No. 2½. Size of can referred to in the following recipes is the No. 2½.

Apricot Suggestions and Recipes

Serve DEL MONTE Canned Apricots as a breakfast fruit with bacon and eggs.

To extend the mayonnaise for lettuce sandwiches, add apricots pressed through a strainer.

Serve apricots, sliced, on buckwheat cakes to add health to the winter menu.

Get the old people in the family into the habit of eating a dish of apricots for breakfast to keep their digestive tracts in good order.

Try apricots and sliced pimientos on lettuce with French dressing for a fruit salad.

Serve apricots with the luncheon soufflé in place of salad. The nutritive value is almost as great and they combine equally well with meat or cheese.

Stir 2 tablespoons of pulp from canned apricots into a glass of milk for a nourishing and sustaining drink.

Pulp from canned apricots added to a baked or steamed custard will make it more nourishing for the children.

Press apricots through a strainer and freeze for an easy hot weather dessert.

Freeze the junket and serve with apricots.

Apricot jelly made with the sirup from canned apricots and gelatin with no additional sweetening, served on lettuce with mayonnaise, makes an attractive and delicious salad.

Serve breakfast sausages on halves of apricots. They add a distinctive flavor to the sausages, and are surprisingly good.

A few apricots cut in pieces and added to the stuffing for fowls give an unusual and delicious flavor.

Because of their tart flavor, apricots may be served with game in place of a jelly or sauce.

Try the pulp from canned apricots in place of apple sauce in your next cake.

Mix equal parts of catsup and pulp from canned apricots for sauce for a fish cocktail.

Slice some apricots into the next aspic with the meat. They will impart a delicate tart taste.

Put pulp from canned apricots in your rolled pancakes and serve with hot sirup from the apricots instead of sugar.

Baste baked bananas with the sirup from canned apricots for added flavor.

Delicious and nourishing sandwiches may be made by spreading brown bread with cottage or cream cheese to which enough pulp from canned apricots has been added to make it spread easily.

As a filling for tarts, use equal parts of chopped apricots and chopped raisins.

With chicken or rabbit, apricots may be served instead of jelly. Or, add $\frac{1}{2}$ cup of finely chopped walnuts to a dish of pulp from canned apricots to make a conserve.

Stew the juice and grated rind of an orange, a little vinegar, spices, and a few apricots, to make a delicious relish for serving with fish.

BAKED APRICOT PUDDING—Mix $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Apricots, sliced, with twice as much soft crumbs. Pour into a greased baking dish, sprinkle with brown sugar, dot with butter, pour over $\frac{1}{4}$ cup of sirup from the apricots and $\frac{1}{4}$ cup of boiling water, bake 35 minutes, and serve plain or with hot sirup from the apricots.

APRICOT BREAD PUDDING—Soak $1\frac{1}{4}$ cups of stale bread crumbs and $\frac{1}{3}$ cup of coconut in $1\frac{1}{2}$ cups of hot milk. Add $\frac{1}{2}$ teaspoon of salt, 2 tablespoons of sugar, and 1 beaten egg. Put a half of a DEL MONTE Canned Apricot in each of 6 individual molds, fill with pudding mixture, and steam until firm. Serve with hot sirup from the apricots.

APRICOT INDIAN PUDDING—Cook $\frac{1}{4}$ cup of corn meal and 2 cups of milk in a double boiler 20 minutes, add $\frac{1}{2}$ teaspoon each of salt and ginger, and 2 tablespoons of molasses. Pour into a greased pudding dish, put into a slow oven, and after 20 minutes of baking add $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Apricots cut in pieces, and bake 45 minutes longer.

APRICOT CHARLOTTE RUSSE—Arrange circles of stale cake in a greased baking dish. Mix 1 well beaten egg white with 1 tablespoon of sugar and $\frac{1}{2}$ cup of DEL MONTE Canned Apricots pressed through a strainer. Heap egg mixture on circles of cake, sprinkle with coconut, and bake in a slow oven until a delicate brown. Serve with a custard sauce made from the egg yolk and 1 cup of sirup from the apricots.

APRICOT CEREAL PUDDING—Make $1\frac{1}{2}$ cups of mush of hominy grits, add $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Apricots, $\frac{1}{2}$ teaspoon each of salt and cinnamon, 1 egg, and $\frac{1}{2}$ cup of sirup from the apricots. Pour into a greased pudding dish and bake in a slow oven 30 minutes.

APRICOT CUSTARD—Make a custard using 2 egg yolks, 2 cups of milk and $\frac{1}{4}$ teaspoon each of salt and nutmeg. Cool and add $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Apricots pressed through a strainer. Pour into a serving dish and cover with a meringue of 2 stiffly beaten egg whites and 2 tablespoons of sirup from the apricots.

APRICOT WHIP—Drain 1 cup of DEL MONTE Canned Apricots and press through a strainer, fold in 2 stiffly beaten egg whites, pour into a serving dish, and chill. Serve with a custard sauce made from the egg yolks, $\frac{3}{4}$ cup of milk, and $\frac{1}{4}$ cup of sirup from the apricots.

FROZEN APRICOTS—Rub $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Apricots through the strainer. Cook 1 cup of sirup from the apricots, $1\frac{1}{2}$ cups of water, and $\frac{1}{2}$ cup of sugar 5 minutes. Add apricots and freeze.

APRICOT COUPE—Cut $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Apricots in small pieces, boil down the sirup from 1 can of apricots until there is but $\frac{2}{3}$ cup, add, and chill. After filling sherbet glasses with vanilla ice cream pour over apricot mixture.

CEREAL CHOPS—Make a stiff mush out of $1\frac{1}{2}$ cups of boiling, salted water and $\frac{3}{4}$ cup of oatmeal. Pour into a wet loaf pan and cool. Cut in thick slices, roll in crumbs, and brown in a frying pan. Arrange on a hot platter, surround with DEL MONTE Canned Apricots, and serve with the hot sirup from the canned apricots.

APRICOTS WITH SCRAMBLED EGGS—Beat 5 eggs slightly, add $\frac{1}{2}$ cup of the sirup from DEL MONTE Canned Apricots, 1 teaspoon of salt, and $\frac{1}{8}$ teaspoon of pepper, and pour into a hot frying pan in which 1 tablespoon of fat has been melted. Cook over low fire, stirring constantly until mixture is creamy. Pour over toast and put a half apricot on each serving.

DEL MONTE Canned Berries

Strawberries - Blackberries - Loganberries

From the vine to the can in the shortest possible time is our invariable policy in packing DEL MONTE Berries. Only those varieties best adapted to canning are used. All are hand-picked and graded, and packed at the height of the season, when size and flavor have reached their maximum. We are the original packers of loganberries, which have come to be so highly appreciated by discriminating buyers. DEL MONTE Berries are sold in No. 1 tall and No. 2 cans. The No. 2 size is referred to in the recipes which follow.

Berry Suggestions and Recipes

Mash a few DEL MONTE Canned Strawberries, mix with a mild cream cheese and a little mayonnaise, and use for a sandwich filling.

Strawberries may be frozen just as they come from the can with the addition of the juice of 1 lemon, for a delicious and easy dessert.

Serve the blanc mange with strawberries over it in place of pudding sauce or sugar and cream.

Canned strawberries, when used for a shortcake, turn winter into summer.

Make the breakfast food the day before, and let it stand in molds over night. Serve with strawberries instead of cream and sugar.

Muffins may take the place of shortcake when served with strawberries over them.

Canned strawberries poured over any frozen fruit make a delicious addition.

Transform any humble everyday pudding, hot or cold, by serving with strawberries.

The sirup from canned strawberries from which the fruit has been used, makes a splendid addition to lemonade.

The sirup from canned blackberries, lemon juice, and ice water make a refreshing temperance punch for hot summer days.

For a simple Charlotte Russe, place slices of stale cake around the edge of a serving dish, pile blackberries in the center, and heap whipped cream over the top.

Add 1 cup of blackberries, drained, to any recipe for cottage pudding, and serve with the sirup from the blackberries as a pudding sauce.

Serve blackberries, hot, on waffles, for a delicious luncheon dish.

Use equal parts of sirup from canned blackberries and sugar in boiled frosting.

Use canned blackberries for a delicious combination with banana ice cream.

Fill a sherbet glass $\frac{2}{3}$ full of orange or lemon jelly. Put canned blackberries over this for a surprisingly good dessert.

Blackberries, heated, make a splendid sauce for old fashioned Indian pudding.

Use blackberries for tarts. They tempt the boy from six to sixty.

Try sirup from canned loganberries in cheese salad dressing in place of vinegar.

The sirup from canned loganberries, thickened with cornstarch, makes a good hot pudding sauce.

Add 1 cup of loganberries to your favorite muffin recipe for flavor and variety.

Cut hot corn bread in squares and serve with loganberries for a nursery dessert.

Serve steamed dumplings with loganberries for a welcome winter dessert.

Spread wafers with cream cheese and drop a few loganberries on top, to serve with afternoon tea.

Loganberries and puffed rice make a splendid breakfast dish or a simple and pleasing dessert for the children.

STRAWBERRY COMPOTE—Cook 1 cup each of sirup from DEL MONTE Canned Strawberries and sugar until it spins a thread, add the juice of 1 lemon and $\frac{1}{2}$ cup ($\frac{1}{3}$ can) of the berries, drained. Heap 2 cups of boiled rice in the center of a serving dish and pour strawberry mixture over it.

STRAWBERRY PUDDING—Mix 6 tablespoons of cornstarch with $\frac{1}{2}$ cup of sirup from DEL MONTE Canned Strawberries and 2 tablespoons of sugar. Add to 2 cups of hot water and cook in the double boiler until clear. Add the juice of 1 lemon and pour into individual wet molds. When firm serve with as many of the berries as desired.

FROZEN STRAWBERRIES—Mix 1 can of DEL MONTE Canned Strawberries, $\frac{1}{4}$ cup of sugar, the juice of 1 lemon, and freeze.

CREME A LA FRAISE—Dissolve 2 tablespoons of softened gelatin in $\frac{1}{2}$ cup each of boiling water and boiling sirup from DEL MONTE Canned Strawberries. Set aside until slightly thickened. Add 1 unbeaten egg white to 1 cup of thin cream and beat until thick. Fold into the thickened strawberry mixture, add $\frac{3}{4}$ cup ($\frac{1}{2}$ can) of the berries, drained, pour into a serving dish and chill.

STEAMED BLACKBERRY PUDDING—Mix $1\frac{1}{2}$ cups of crumbs, 2 teaspoons of baking powder, $\frac{1}{2}$ teaspoon each of salt and cinnamon. $\frac{3}{4}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Blackberries, drained, $\frac{1}{2}$ cup of the sirup, and 1 well beaten egg. Pour into a greased mold and steam for 2 hours. Serve with the remaining sirup heated.

BLACKBERRY BLANC MANGE—Heat 1 cup of sirup from a can of DEL MONTE Canned Blackberries and $\frac{3}{4}$ cup of water. Moisten 5 tablespoons of cornstarch with $\frac{1}{2}$ cup of cold water, add to the heated mixture and cook in the double boiler until clear and transparent. Pour into serving dish and serve with cream or milk.

BLACKBERRY FROTH—Boil $\frac{3}{4}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Blackberries, drained, $\frac{1}{2}$ cup of the sirup, and 1 cup of hot water for 5 minutes. Rub through a strainer onto 1 tablespoon of softened gelatin, stir over hot water until gelatin dissolves and set aside until slightly thickened. Beat until foamy and fold in 1 stiffly beaten egg white and pour into serving dish. When firm serve with a custard sauce made from the egg yolk, 1 tablespoon of sugar, $\frac{3}{4}$ cup of milk, and $\frac{1}{4}$ teaspoon of vanilla.

LOGANBERRY TAPIOCA—Bring to the boiling point $\frac{3}{4}$ cup each of water and sirup from DEL MONTE Canned Loganberries with $\frac{1}{4}$ cup each of sugar and minute tapioca, cook in double boiler until clear and transparent. Arrange $\frac{3}{4}$ cup ($\frac{1}{2}$ can) of the berries in a serving dish, pour the tapioca over it and chill.

ENGLISH LOGANBERRY PUDDING—Spread 6 slices of stale bread with butter, place one-half in the bottom of a well greased mold, put $\frac{3}{4}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Loganberries in a layer over this and place the remainder of bread on top. Pour 1 cup of the sirup over all, place a weight on top and stand in a cold place for 12 hours. Turn out in a mold and serve with cream if desired.

LOGANBERRIES WITH RICE—Boil $\frac{1}{2}$ cup of rice, 1 cup of boiling water, and $\frac{1}{4}$ teaspoon of salt for 10 minutes. Add 1 cup of sirup from DEL MONTE Canned Loganberries, and $\frac{1}{2}$ cup of drained berries. Cook in double boiler until rice is tender. Fold in 1 stiffly beaten egg white, chill, and serve with a custard sauce.

DEL MONTE Canned Cherries

Locations for growing cherries must be selected with great care, as the fruit is easily affected by climatic conditions. The superior flavor of DEL MONTE Cherries is due to the care exercised in their growth and preparation. There are two varieties of DEL MONTE Cherries—Royal Anne and Black Tartarian, the first being the most popular because of its characteristic flavor and small pit. All our cherries are packed unpitted, as the retention of the pit gives that distinctive flavor which everybody likes. DEL MONTE Cherries are put out in three sizes of tins—No. 1 tall, No. 2, and No. 2½. The No. 2½ is referred to in the recipes following.

Cherry Suggestions and Recipes

Try grapefruit and cherries for a light luncheon salad, with French dressing. This is equally good after a hearty meat course at dinner.

Cherries may also be used in potato salad and served with a boiled dressing.

Bananas baked with canned cherries for 20 minutes and basted with their sirup, make a delicious and unusual dish.

Add a cup of stoned cherries to the custard pudding and freeze, for an inexpensive summer dessert.

Add a few cherries, stoned and cut in pieces, to any fruit or meat jelly to make it more delicious.

Use cherries in the sardine salad for an attractive addition.

Cherries, stoned, are delicious in a rolled sweet omelet.

Try baked cherries and spaghetti for a good pudding, using cherry sirup for moistening and spices for seasoning.

Cherries, stoned and chopped, and added to peanut butter sandwiches are delicious.

Use cherries instead of apples in the baked tapioca pudding for a pleasant change.

Cherries, stoned and chopped, and added to cream cheese and chopped nuts, make a sandwich filling which every one will like.

Canned cherries to which a little lemon juice has been added, thickened with cornstarch, make a splendid pie filling.

Cherries and celery, chopped fine and mixed with mayonnaise, make a good sandwich filling.

CHERRY COCONUT SPONGE—Dissolve 1 envelope of softened gelatin in $\frac{3}{4}$ cup of boiling sirup from DEL MONTE Canned Cherries, add 2 tablespoons of sugar, $\frac{1}{4}$ teaspoon of salt, grated rind from $\frac{1}{2}$ lemon, and juice from 1 lemon. Set aside until slightly thickened, fold in 2 stiffly beaten egg whites, add 1 cup of the cherries, pitted, and pour into a wet mold, sprinkle with coconut and serve with a soft custard made from the 2 egg yolks, 2 tablespoons of sugar, and 1 cup of milk.

CHERRY AND PECAN SALAD—Remove the pits from $1\frac{1}{4}$ cups of DEL MONTE Canned Cherries and refill the centers with pecan or other nut meats. (This will take $\frac{1}{3}$ cup.) Mix with mayonnaise and serve on lettuce.

STEAMED CHERRY PUDDING—Mix 1 cup of fine, dry crumbs with 1 cup of rolled oats, add 2 teaspoons of baking powder and 1 teaspoon of cornstarch, and mix thoroughly. Beat 1 egg, add 1 cup of sirup from DEL MONTE Canned Cherries, and the grated rind and juice from $\frac{1}{2}$ a lemon and mix with the dry ingredients. Add 1 cup of the cherries, pitted, and 1 tablespoon of cooking oil or melted fat. Pack in a greased mold and steam for 2 hours. Serve with Cherry Pudding-sauce.

CHERRY SHERBET—Add the juice of 1 orange to the sirup from 1 can of DEL MONTE Canned Cherries, freeze, and when almost done add 1 stiffly beaten egg white and 1 cup of the cherries, pitted. Pack until hard.

JELLIED CHERRIES WITH ORANGES—Dissolve 1 envelope of softened gelatin in 1 cup of boiling sirup from DEL MONTE Canned Cherries and add $\frac{1}{2}$ cup of boiling water, $\frac{1}{4}$ cup of sugar, and the juice of $\frac{1}{2}$ a lemon. Arrange 1 cup of the cherries, pitted, and 3 sliced oranges in a serving dish, pour in the gelatin mixture, and set aside until firm.

PICKLED CHERRIES—Bring to the boiling point $\frac{1}{2}$ cup each of sirup from DEL MONTE Canned Cherries, vinegar and brown sugar. Add 1 cup of the cherries and 2 tablespoons each of stick cinnamon and whole cloves tied in a piece of cheese cloth. Boil slowly for 20 minutes.

CHERRY FRITTERS—Make a stiff corn meal mush by adding $\frac{1}{2}$ cup of white or yellow corn meal to 1 cup of boiling salted water, and 1 cup of sirup from DEL MONTE Canned Cherries. Boil for 5 minutes and cook in a double boiler 1 hour. Add 1 cup of the cherries, pitted, and pour into a wet loaf pan. When cold and firm cut in slices, roll in fine crumbs and brown in fat in a hot frying pan. Serve with Cherry Pudding-sauce.

CHERRY PUDDING-SAUCE—Bring $\frac{1}{2}$ cup each of sirup from DEL MONTE Canned Cherries and brown sugar to the boiling point. Add 1 tablespoon of cornstarch moistened with 3 tablespoons of cold water. Boil for 5 minutes, add the juice of 1 orange and serve.

DEL MONTE Canned Peaches

There are a great many varieties of peaches grown in California but only a few are suitable for canning. Under the DEL MONTE Brand we pack the three varieties which nearly sixty years' experience has shown us to be the best—Yellow Clings, Yellow Frees and White Clings. All are grown in the most favored peach districts of California, and "Packed where they ripen the day they are picked." No words can describe the delicious flavor of DEL MONTE Peaches—the most popular fruit canned. Packed in halves and sliced in No. 1 tall, No. 2 and No. 2½ cans. Cans mentioned in recipes are the No. 2½ size.

Peach Suggestions and Recipes

DEL MONTE Canned Sliced Peaches between rice pancakes served with hot sirup from the peaches, make a simple and nourishing dessert.

The sirup from one can of peaches with the addition of gelatin makes a jelly of delicate flavor and attractive color; this may be used as a dessert or a garnish for cold meat.

Use sirup from canned peaches in frostings and fillings in place of the liquid and part of the sugar.

Hot peach sirup may be used for pudding sauce with the addition of a few drops of lemon juice.

Sliced peaches may take the place of sugar and cream when served with breakfast cereal and combine particularly well with either oatmeal or hominy.

A cup of sirup from canned peaches and a few slices of the fruit make a delicious and unusual variation to lemonade or iced tea.

Put a few slices of peaches which have been left over through the food chopper and spread sandwiches for the children's luncheon. It will take the place of butter and jam.

Canned peaches are preferable to use for shortcakes as they retain both their color and their firmness much better than fresh fruit.

Use sliced peaches in your next jelly roll, first moistening the cake with a small amount of their sirup.

Brown a few halves of peaches rolled in crumbs in the roasting pan with the meat.

Sprinkle halves of peaches with coconut and fill with vanilla ice cream. This may be served with sirup from the peaches.

Sirup from canned peaches imparts a delicious flavor to baked ham when used for basting.

Bits of left over pie crust filled with sliced peaches and baked make an economical dessert.

Sliced peaches and oranges make a delicious summer salad with the sirup from the peaches and the orange juice as a basis for the salad dressing.

Peaches added to a tapioca pudding increase both the flavor and the food.

A few slices of peaches added to apple pie or apple sauce give an increased flavor and palatability.

Serve canned peaches with fried mush for breakfast.

Drop one slice of peach on top of the breakfast muffins just before placing in the oven. Place one slice of peach in the bottom of the popover irons.

Try sliced peaches on French toast for breakfast.

Vary the overworked cornstarch pudding by the addition of sliced peaches.

A glass dish of canned peaches may be used as a centerpiece for table decoration and served for the final course. A few sprigs of mint will make it more attractive.

Peaches rolled in chopped nuts and served with mayonnaise make a nutritious salad.

Roll a half peach in coconut and fill with raspberry sherbet for a summer dessert.

Stuff a half peach with chopped nuts and dates and serve with milk or cream.

Add a few sliced peaches to bread pudding and Indian pudding. This makes a welcome variation.

Frozen sirup from canned peaches with no additional sugar makes a delicious punch for serving with meats.

Much time and fuel may be conserved by using canned peaches in steamed puddings and dumplings in place of raw fruit.

Diced oranges and peaches arranged with a sprig of mint and some sirup from the peaches in a cocktail glass make a fruit cup which is sure to be popular.

For a "different hot bouillon" dissolve a bouillon cube in some hot sirup from canned peaches.

For an easy and delicious frozen dessert a can of peaches may be packed in ice and salt for 2 hours, turned out on a platter and served cut in slices.

JELLIED PEACHES—Place halves of DEL MONTE Canned Peaches in a square wet mold. Dissolve 1 envelope of softened gelatin in $1\frac{1}{2}$ cups of boiling water, add $\frac{1}{4}$ cup of sugar, and $\frac{1}{2}$ cup each of lemon juice and the sirup from the peaches. Pour the mixture over the peaches and when cold and firm cut in squares with one-half peach in each.

PEACH ISLAND—Place 6 halves of DEL MONTE Canned Peaches in a serving dish. Beat 2 egg yolks with 2 tablespoons of sugar and $\frac{1}{8}$ teaspoon of salt, add 1 cup of hot milk, cook in double boiler until thick, cool, add $\frac{1}{4}$ teaspoon of vanilla, fold in 2 beaten egg whites, pour over the peaches and sprinkle with coconut.

PEACH COCONUT PUDDING—Mix $\frac{1}{4}$ cup of cornstarch with $\frac{1}{2}$ cup of cold water and add to 2 cups of hot milk, cook in double boiler 35 minutes, and add $\frac{1}{2}$ cup of coconut. Line a wet mold with DEL MONTE Canned Sliced Peaches, pour in pudding and when cold turn out on a serving dish.

PEACH TAPIOCA—Put $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of drained DEL MONTE Canned Sliced Peaches in a serving dish. Cook $\frac{1}{2}$ cup of minute tapioca, $1\frac{1}{2}$ cups of boiling water, $\frac{1}{8}$ teaspoon of salt, $\frac{2}{3}$ cup of sirup from the peaches, and $\frac{1}{16}$ teaspoon of cinnamon in a double boiler until tapioca is clear and transparent. Pour over the peaches and serve hot or cold with milk or cream.

PEACH BETTY—Arrange 1 cup of bread crumbs and $1\frac{1}{2}$ cups ($\frac{2}{3}$ can) of DEL MONTE Canned Sliced Peaches which have been drained, in alternate layers in a greased baking dish, sprinkle each layer of peaches with sugar and a little cinnamon, dot with 2 tablespoons of butter, pour $\frac{3}{4}$ cup of water over all, and bake 35 minutes in a moderate oven.

PEACH BLANC MANGE—Mix 5 tablespoons of cornstarch and 3 tablespoons of sugar, $2\frac{1}{2}$ cups of hot milk, stirring constantly, and cook in the double boiler 35 minutes. Add $\frac{1}{4}$ teaspoon of vanilla and pour into wet mold lined with $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Sliced Peaches. Chill and serve with sirup from the peaches, or with cream.

PEACH SOUFFLE—Arrange $1\frac{1}{2}$ cups ($\frac{2}{3}$ can) of drained DEL MONTE Canned Sliced Peaches in a greased baking dish. To 3 stiffly beaten egg whites add $\frac{1}{16}$ teaspoon of salt and $\frac{1}{4}$ cup of the peach sirup. Pour over the peaches and bake in a slow oven 30 minutes. Serve with custard sauce made from the egg yolks and the remainder of sirup from the peaches.

PEACH SNOW—Line a wet mold with $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Sliced Peaches. Dissolve 1 envelope of softened gelatin in $\frac{3}{4}$ cup of boiling water, add 3 tablespoons of sugar and 2 tablespoons of lemon juice and cool. Beat until foamy, and fold in 1 stiffly beaten egg white. Pour over the peaches and when firm turn out into serving dish.

PEACH MELBA—Put one half of a DEL MONTE Canned Peach in the bottom of a sherbet glass, cover with vanilla ice cream, set the other half of a peach on top, cap with a tiny pyramid of ice cream and pour 2 tablespoons of peach sirup over each serving.

FROZEN PEACHES—Boil $\frac{3}{4}$ cup of sirup from DEL MONTE Canned Sliced Peaches, $\frac{1}{2}$ cup of sugar, and $1\frac{1}{2}$ cups of water for 3 minutes, add the juice of 2 oranges, cool, and freeze. When nearly done add $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of the sliced peaches, pack, and allow to stand for at least 2 hours to ripen.

PEACH CANAPE—Put 6 halves of DEL MONTE Canned Peaches on 6 rounds of stale cake, toasted, pour over the juice of 1 lemon, $\frac{1}{4}$ cup of sirup from the peaches and sprinkle with nutmeg.

PEACH COMPOTE—Drain and arrange $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of DEL MONTE Canned Sliced Peaches in individual greased molds, pack with boiled rice, cover, and steam 15 minutes. Turn out of molds and serve with hot sirup from the peaches.

PEACH JELLY—Dissolve 1 envelope of softened gelatin in $1\frac{1}{2}$ cups of boiling water, add the sirup from 1 can of DEL MONTE Canned Peaches and the juice of 1 orange. Pour into wet mold and set aside until firm.

PEACH OMELET—Beat 5 egg yolks until light, add $\frac{1}{3}$ cup of sirup from DEL MONTE Canned Sliced Peaches and fold in 5 stiffly beaten egg whites. Melt 1 tablespoon of fat in a frying pan and tip the pan so that it is thoroughly greased. Pour in the omelet mixture and bake. Spread one-half with DEL MONTE Canned Sliced Peaches, drained, and fold like an omelet. Turn out on a platter, garnish with more of the peaches and serve immediately.

PEACHES WITH CREAM OF BARLEY—Make a mush of $\frac{1}{2}$ cup of cream of barley and 2 cups of boiling, salted water. Just before serving add $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of drained DEL MONTE Canned Sliced Peaches to the hot mush. Serve with the sirup from the peaches or with cream.

JELLIED OATMEAL WITH PEACHES—Make a mush of $1\frac{1}{2}$ cups of boiling salted water and $\frac{3}{4}$ cup of oatmeal, add $\frac{1}{2}$ cup of peach juice, place one-half a DEL MONTE Canned Peach in the bottom of individual wet molds, fill with mush and when cold and firm turn out and serve.

DEL MONTE Canned Pears

The exquisite flavor of the Bartlett Pear is retained in all its delicacy through the DEL MONTE way of selection and packing. DEL MONTE kitchens in districts where the finest pear orchards are located, enable us to select only perfect fruit. The utmost care is exercised in handling, stemming and peeling, and the fruit is packed in a syrup of just the proper sweetness and density to bring out all its delicate yet characteristic, natural flavor. Packed in No. 1 Tall, No. 2, and No. 2½ tins. Recipes herein refer to the No. 2½ size can.

Pear Suggestions and Recipes

DEL MONTE Canned Pears on lettuce are delicious when served with French dressing.

Serve halves of pears on large green leaves to make an attractive as well as an economical dessert.

The sirup from canned pears makes a delicately flavored, and nutritious soup when combined with tapioca.

A few pears added to frozen milk sherbet make a delicious dessert.

Canned pears, chopped fine and served on cinnamon toast for tea, make a pleasant variation.

Halves of pears filled with a mixture of chopped crystallized ginger and nuts provide a nourishing and pleasing dessert.

Vary the daily baked apple with a baked pear. Sprinkle the pears lightly with brown sugar and a little cinnamon and bake only until sugar melts and pear is heated.

Try pears in place of apples in the next Brown Betty and discover a delicious new dessert.

In place of the commonplace apple pie, try using pears instead of apples, flavoring with a little lemon juice. It combines well with pastry and the pie bakes in one-half the time.

Sprinkle halves of pears with grated cheese and put into the pan with the roast fifteen minutes before it is to be served. This is a typical Italian dish.

Pears cut in pieces, heated in their own sirup, and flavored with a little lemon juice and cinnamon are delicious served with roast duck.

Fill the centers of halves of pears with berry jam; it will satisfy the children's sweet tooth as well as furnish them with a healthful dessert.

Use pears instead of apples for the apple snow to lend variety to the invalid or convalescent diet.

Melt a square of chocolate in the sirup from canned pears, beat until well blended, and pour over halves of pears to make an unusually delicious "easy dessert."

A few pears molded in the orange jelly lend a pleasing variation to the menu.

A tempting and nourishing drink for invalids may be made by putting a quarter of a cup of sirup from canned pears in a glass, filling two-thirds full with milk and the yolk of an egg beaten together, and heaping the beaten egg white on top. This should be very cold when served.

Serve chocolate ice cream in halves of pears. This is unusual and delicious.

Try pears cut in half-inch cubes and served in ice cold canteloupe.

For a refreshing frozen punch, use one part ginger ale to two parts pears.

A cold weather dessert worth trying is a half pear on hot gingerbread, served with hot sirup from the pears.

For an attractive first course for the summer luncheon, use equal parts of pears and watermelon cut in small cubes and covered with pear sirup. This may be served in sherbet glasses.

Serve pears with rice croquettes for added flavor and food value.

Sliced cucumbers and sliced pears served on lettuce with French dressing make a refreshing hot weather salad.

Halves of pears filled with left over grated pineapple and sprinkled with coconut make a delicious dessert.

A few pears and ripe olives cut up together make a good salad combination.

Baste stuffed tomatoes with sirup from canned pears for added flavor.

For a winter shortcake use canned pears.

Extend a few left over pears by chopping with green peppers and serving with French dressing for a salad.

Halves of pears filled with cottage cheese, moistened with onion juice, sprinkled with paprika and served with French dressing make a salad which, once tried, will be often served.

Halves of pears cut in pieces, garnished with pimientos, and served with mayonnaise make a delicious salad.

For quite a different way of making a very nourishing salad, fill halves of pears with chopped nuts and dates, sprinkle with grated cheese and serve with French dressing.

JELLIED PEAR SALAD—Make a lemon jelly and pour over slices of DEL MONTE Canned Pears and chopped celery arranged in individual molds. Set aside until firm and serve on lettuce with mayonnaise.

PEAR AND CHEESE SALAD—Fill the hollow in the center of the halves of DEL MONTE Canned Pears with soft cream cheese. Arrange on lettuce leaves and serve with French dressing.

PEAR FRITTERS—Roll halves of DEL MONTE Canned Pears in fine seasoned crumbs, to which melted butter has been added in proportion of 1 tablespoon to each cup of crumbs. Bake in a moderate oven until brown.

BAKED PEARS—Arrange 6 halves of DEL MONTE Canned Pears in a shallow greased baking dish. Pour over them the juice of $\frac{1}{2}$ a lemon and $\frac{1}{2}$ cup of sirup from the pears. Cover with soft crumbs, sprinkle lightly with brown sugar, cinnamon, and $\frac{1}{2}$ cup of DEL MONTE Seedless Raisins, dot with a little butter, and bake until crumbs are brown.

PEAR AND CHEESE PUDDING—Put alternate layers of DEL MONTE Canned Pears cut in pieces, and soft crumbs in a greased baking dish, using $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of pears and about $1\frac{1}{2}$ cups of crumbs. Sprinkle each layer of pears with 1 tablespoon of grated cheese. Pour over $\frac{1}{2}$ cup of sirup from the pears and bake 35 minutes.

JELLIED PEARS AND ALMONDS—Arrange 6 halves of DEL MONTE Canned Pears in a serving dish. Press the halves of 4 blanched almonds into each pear. Moisten 2 tablespoons of cornstarch with 3 tablespoons of cold water and stir into 1 cup of hot sirup from the pears and $\frac{1}{2}$ cup of hot water. Cook until thick and clear, and add the juice of $\frac{1}{2}$ lemon. Pour over the pears and set aside until firm.

FROZEN PEARS—Drain the sirup from 1 can of DEL MONTE Canned Pears, measure, and add water to make $1\frac{1}{2}$ cups of liquid, and add juice of 1 orange and $\frac{1}{2}$ lemon. Freeze and when nearly done stir in $\frac{3}{4}$ cup ($\frac{1}{3}$ can) of the drained pears cut in pieces, and pack for at least 1 hour.

DEL MONTE Canned Hawaiian Pineapple

DEL MONTE Pineapple is Hawaiian and the very best of Hawaiian. It is picked just when the warm, semi-tropical climate of the Hawaiian Islands has perfectly ripened it, and canned immediately in such a way that all its natural, fresh flavor is preserved.

It is packed two ways for your convenience—sliced or grated. The sliced is delicious for breakfast or desserts, or in salads, just as it comes from the can. The grated—the same quality as the sliced—is especially prepared, and is particularly convenient for use in ice cream, sherbet, punch, cold drinks, fruit cocktails, salads, puddings, pies and all kinds of fancy desserts. Four sizes of tins, No. 1 Flat, No. 1 Special, No. 2 and No. 2½. Recipes below refer to the No. 2½ can.

Pineapple Suggestions and Recipes

DEL MONTE Grated Pineapple may be used instead of raisins in spice cake.

Grated pineapple may be frozen just as it comes from the can, needing no additional sugar.

Serve sliced pineapple with strawberries or grapes for a pleasing fruit dessert.

Cold sirup from canned sliced pineapple or the fruit juice from grated pineapple is a delightful addition to the punch bowl for simple refreshments at the summer party.

Sliced pineapple combined with cheese makes a delicious and nourishing salad.

Grated pineapple on toast is delicious for breakfast.

Jellied pineapple and celery make a good salad to serve with mayonnaise. Garnish with pimienta.

Grapefruit and grated pineapple make a pleasing luncheon cocktail.

Grated pineapple, chilled and served as you would apple sauce for breakfast, provides a delightful as well as healthful way to start the day.

Mold some sliced pineapple with the jellied tongue.

Serve a pineapple dessert with a pork or ham dinner, and grated pineapple as a side dish for meat or game.

The sirup from canned pineapple lends a wonderful flavor to the Hollandaise sauce.

Grated pineapple and horseradish make a snappy relish to serve with beef.

A deliciously flavored sweet salad dressing may be made by thickening the sirup from canned pineapple and adding a little vinegar and mustard.

A combination of sliced pineapple and tomato with mayonnaise makes a cool and nourishing summer salad.

Grated pineapple, chopped nuts, and marshmallows make a pleasing and easy dessert.

Equal parts of grated pineapple and noney are an excellent accompaniment to the hot biscuit.

Butter creamed with grated pineapple is an excellent spread for sandwiches.

Grated pineapple is a pleasing addition to the cottage pudding, substituting $\frac{1}{2}$ cup for $\frac{1}{2}$ cup of the liquid.

Rice custard, containing grated pineapple instead of sugar, is a healthful dessert for the children.

Equal parts of grated pineapple and stewed rhubarb make a delicious conserve, and if desired, a few chopped nuts lend a pleasant flavor.

Grated pineapple is a fine addition to the lemon pie.

The children will ask for more bread pudding when grated pineapple is substituted for the much used raisin.

Sliced pineapple, dried thoroughly with a cloth and rolled in cornstarch, makes an excellent substitute for candy.

Pineapple in mint jelly is a good accompaniment to the lamb or mutton roast.

Add a little grated pineapple to the lemon pudding sauce and it will become a favorite.

Grape juice and the sirup from canned pineapple make a delicious sherbet.

Serve grated pineapple on the sponge cake in place of whipped cream.

Delicious pineapple fritters may be made by mixing grated pineapple and boiled rice, dipping in crumbs, and browning in the frying pan.

PINEAPPLE AND CHEESE SALAD—Cut up slices of DEL MONTE Canned Sliced Pineapple on lettuce, allowing one slice for each person. Make French dressing and add 2 tablespoons of Roquefort, cream cheese, or grated dairy cheese. After it is thoroughly mixed pour over pineapple and serve.

PINEAPPLE AND COTTAGE CHEESE SALAD—Arrange whole slices of DEL MONTE Canned Sliced Pineapple on lettuce leaves. Fill the centers of the slices with cottage cheese, sprinkle with nuts and serve with French dressing.

PINEAPPLE FRITTERS—Mix DEL MONTE Canned Grated Pineapple with twice the quantity of rice and form into flat cakes. Melt butter and add to fine seasoned crumbs in the proportion of 1 tablespoon of melted butter to each cup of crumbs. Put in a shallow greased pan and bake in oven till brown.

PINEAPPLE TAPIOCA—Cook $\frac{1}{2}$ cup of minute tapioca with 2 cups of boiling water until tapioca is clear and transparent. Add $1\frac{1}{2}$ cups ($\frac{1}{2}$ can) of DEL MONTE Canned Grated Pineapple and the juice of $\frac{1}{2}$ a lemon and pour into a serving dish. Serve hot or cold.

PINEAPPLE CUSTARD PIE—Mix 1 can DEL MONTE Grated Pineapple, 1 cup sugar, $2\frac{1}{2}$ tablespoons flour, $\frac{1}{8}$ teaspoon salt, 1 beaten egg and $\frac{1}{2}$ tablespoon melted butter. Pour into a deep pastry lined pie plate. Put strips of pastry across the top and bake in a hot oven 40 minutes, reducing heat during last 20 minutes of baking.

PINEAPPLE MERINGUE PIE—Mix 1 cup sugar and 6 tablespoons cornstarch, add 1 cup boiling water and $\frac{3}{4}$ cup sirup drained from DEL MONTE Canned Grated Pineapple. Bring to boiling point, stirring constantly. Cook in double boiler 30 minutes. Add 2 beaten egg yolks and cook 3 minutes longer, stirring constantly. Add $\frac{3}{4}$ cup drained grated pineapple and juice of $\frac{1}{2}$ lemon. Pour into baked crust. Cover with meringue of two stiffly beaten egg whites and one tablespoon sugar. Brown in hot oven.

MOCK PINEAPPLE MOUSSE—Dissolve 2 tablespoons of softened gelatin in 1 cup of boiling sirup from DEL MONTE Canned Sliced Pineapple and $\frac{1}{2}$ cup of boiling water. Add the juice of 1 lemon and set aside until cool. Beat with a Dover egg beater until foamy, add 1 stiffly beaten egg white and beat again until mixed. Pour into a wet mold and set in a cold place till firm.

PINEAPPLE RICE—Cook $\frac{1}{2}$ cup of rice in boiling salted water until tender, drain, and add $\frac{1}{2}$ cup of sirup from DEL MONTE Canned Sliced Pineapple to the rice stock. Boil slowly till the liquid is reduced to about $1\frac{1}{4}$ cups. Cut 3 or 4 slices of the pineapple into small pieces, add to the rice and mix with the stock. Pour into serving dish and chill.

PINEAPPLE CORNSTARCH PUDDING—Make a cornstarch pudding and after removing from the stove add $1\frac{1}{2}$ cups ($\frac{1}{2}$ can) of DEL MONTE Canned Grated Pineapple, fold in a stiffly beaten egg white, pour into a serving dish and chill.

PINEAPPLE SHERBET—Add $1\frac{1}{2}$ cups ($\frac{1}{2}$ can) of DEL MONTE Canned Grated Pineapple and the juice of $\frac{1}{2}$ lemon to $1\frac{1}{2}$ cups of grape juice. Dissolve 1 tablespoon of softened gelatin in $\frac{1}{2}$ cup of boiling water. Add to mixture and freeze.

DEL MONTE Canned Plums

California is noted for the variety and deliciousness of its plums. Under the DEL MONTE Brand three varieties are packed—Green Gage, Egg and De Luxe—each possessing a distinctive flavor and appetite appeal. The De Luxe Plum, the newest DEL MONTE variety, is a sweet, purple plum that is particularly pleasing as a breakfast fruit. DEL MONTE Plums are packed in the No. 1 tall, No. 2 and No. 2½ cans. Recipes below refer to the No. 2½ can.

Plum Suggestions and Recipes

Put a can of DEL MONTE DE LUXE PLUMS on ice at night and serve ice cold in the morning. They are unrivalled for a breakfast fruit.

Surround plums with sweetened dough, steam or boil, and serve with hot sirup from the plums for a winter pudding.

The sirup from canned plums with the addition of a little gelatin, makes a delicious jelly to be served as a dessert with whipped cream.

Stone and cut up a few plums, add to the sirup and boil gently until thick. Serve hot on vanilla ice cream.

Try grapefruit and plums, garnished with pimienta and served with French dressing for the summer salad.

A few plums, re-heated with some chopped raisins, make a delicious conserve to serve with meats.

Plums served hot with any roast fowl are a welcome change from jelly or jam.

Place a whole plum in the center of a baked apple and serve with hot sirup from canned plums.

A few plums put through the strainer, added to cream cheese, and spread on crackers, make a delicious accompaniment to afternoon tea.

De Luxe Plums served on French toast make a breakfast dish which every one will like.

Place a plum in the center of your dish of hot breakfast food and use the plum sirup in place of cream.

Canned plums may be added to any kind of fruit pie with pleasing result.

Save any left over sirup from canned plums and pour over the apples in your next apple pie instead of water. The result will please you.

PLUM PUDDING-SAUCE—Heat 1 cup of sirup from DEL MONTE Canned Egg or Green-Gage Plums, add 3 tablespoons of sugar and 1 tablespoon of cornstarch moistened with 2 tablespoons of cold water, boil 10 minutes and serve hot. If sirup from the De Luxe variety of Plums is used, only 1 tablespoon of sugar will be necessary.

RICE CUP WITH PLUMS—Line small individual molds with rice, place a DEL MONTE Canned Egg Plum in each, cover with rice, pack tightly and steam 15 minutes. Turn out and serve hot with Plum Pudding-sauce.

STEAMED PLUM CUSTARD—Beat 2 eggs slightly, add 1 cup of hot milk and 1 cup of sirup from DEL MONTE Canned De Luxe Plums. Put 1 plum in the bottom of each of 6 individual greased molds, pour in custard mixture, cover and steam until firm. Serve plain, or with Plum Pudding-sauce.

STEAMED PLUM PUDDING—Mix 2 cups of soft bread crumbs with 1 cup of stoned DEL MONTE Canned Egg Plums, add $\frac{1}{2}$ teaspoon each of salt, soda, cinnamon, nutmeg and clove, pour over $\frac{1}{2}$ cup of molasses and 1 cup of milk, mix thoroughly and steam in a greased mold 2 hours. Serve with Plum Pudding-sauce.

SCALLOPED PLUMS—Mix a cup of DEL MONTE Canned Plums, stoned and cut in pieces, with $1\frac{1}{2}$ cups of bread crumbs. Put in a greased baking dish, pour over $\frac{1}{4}$ cup each of sirup from the plums and hot water and bake in a moderate oven 25 minutes. Serve with lemon sauce or Plum Pudding-sauce.

JELLIED PLUMS—Dissolve 2 tablespoons of softened gelatin in 1 cup of boiling water, add 1 cup of sirup from DEL MONTE Canned De Luxe Plums, pour over plums which have been stoned and arranged in a serving dish. When firm serve plain or with whipped cream if desired.

PLUM SALAD—Arrange DEL MONTE Canned Green-Gage Plums on lettuce leaves, sprinkle with chopped, blanched almonds, and serve with French dressing.

ECONOMY PLUM PUDDING—Heat 2 cups of milk and add $\frac{1}{4}$ teaspoon of salt, $\frac{1}{3}$ cup of sugar, and $\frac{1}{4}$ cup of cornstarch moistened with $\frac{1}{2}$ cup of cold water, and cook in the double boiler 35 minutes. Pour onto the yolk of 1 egg and cook 2 minutes, add 1 cup of DEL MONTE Canned Green-Gage Plums and fold in 1 stiffly beaten egg white. Pour into serving dish and chill.

JACK HORNER BREAKFAST PUDDING—Make a corn meal mush with $\frac{1}{3}$ cup of white corn meal and 3 cups of boiling salted water. Put 3 DEL MONTE Canned De Luxe Plums in each of 6 individual molds, fill with mush and chill. Serve with the sirup from the plums.

DEL MONTE Prepared Prunes

One of the most delicious and healthful of fruits, prunes, are not used as freely by some people as they should be, owing to the trouble of cooking them properly at home. DEL MONTE Prepared Prunes are put on the market to meet this objection. They are cooked ready to serve, and are a delightful revelation to those who have never tried them. The very best of California prunes, they contain a large percentage of sugar, are exceptionally fine in flavor, and prepared in a heavy sirup that emphasizes the rich quality of the fruit. Packed in four sizes—buffet, No. 1 tall, No. 2, and No. 2½ cans. Recipes below call for the use of No. 2½ can.

Prune Suggestions and Recipes

A few stoned DEL MONTE "Prepared" Prunes cut in pieces and added to Waldorf salad make an agreeable addition.

Add a few stoned and chopped "Prepared" Prunes to the meat loaf to give it a pleasing flavor and an added food value.

Apples stuffed with a mixture of left over oatmeal and stoned chopped "Prepared" Prunes, and baked, make an appetizing breakfast dish.

Pour sirup from "Prepared" Prunes over the halves of grapefruit for breakfast for sweetening instead of sugar.

For an easy quick dessert, thicken the sirup from "Prepared" Prunes with a little tapioca, add the juice of a lemon and pour over the Prunes.

Try "Prepared" Prunes, stoned and cut up, in the steamed Boston brown bread served with baked beans.

Add some chopped "Prepared" Prunes to the gingerbread batter just before putting it into the pan.

A glass of sirup from "Prepared" Prunes acts as a gentle laxative with no unpleasant effects.

Pour the sirup from "Prepared" Prunes over the rhubarb pie before adding the top crust. This will take the place of other liquid and part of the sugar.

"Prepared" Prunes, stoned and chopped, and chopped celery make a delicious and healthful winter salad combination when other ingredients are hard to obtain.

"Prepared" Prunes may be stoned and cut in pieces and added during the last kneading to any yeast bread. This makes a pleasing and healthful addition to all kinds of bread.

PRUNE AND COTTAGE CHEESE SALAD—Drain and stone DEL MONTE Prepared Prunes and cut in halves. Season cottage cheese and form in flat cakes, place 4 halves of prunes on each, and serve on lettuce with French dressing. If preferred, prunes may be cut in pieces and mixed with the cheese.

PRUNE AND ORANGE SALAD—Drain and remove stones from DEL MONTE Prepared Prunes and fill with thick mayonnaise. Cut oranges in slices crosswise and arrange on lettuce. Place prunes on top of the orange and serve.

PRUNE AND RICE LOAF WITH CHEESE SAUCE—Boil $\frac{1}{2}$ cup of rice, drain, and reserve the stock. Drain, stone, and chop 1 cup ($\frac{1}{3}$ can) of DEL MONTE Prepared Prunes and add to rice with 1 cup of chopped nuts (walnuts or peanuts), 1 egg well beaten, $1\frac{1}{2}$ teaspoons of salt, and $\frac{1}{8}$ teaspoon of pepper. Pour into a greased loaf pan and bake 30 minutes in a moderate oven. For the cheese sauce, add $\frac{1}{2}$ cup of grated cheese to 1 cup of thin white sauce in which 1 cup of rice stock has been used for the liquid; after adding cheese beat until it is melted and serve immediately.

PRUNES WITH BEEF HEART—Drain, remove stones, and chop $1\frac{1}{2}$ cups ($\frac{1}{2}$ can) of DEL MONTE Prepared Prunes. Trim the beef heart, pour boiling water over it, and allow to stand for 10 minutes. Dredge the heart with flour, brown in a little fat, place in a kettle, cover with boiling water, add prunes and seasonings, and cook slowly until tender. Remove to serving dish, thicken the stock containing prunes and pour around it.

SPICED PRUNES—Bring $\frac{1}{2}$ cup each of sugar and vinegar, and 1 teaspoon each of cinnamon and cloves to the boiling point. Drain and add 1 cup ($\frac{1}{3}$ can) of DEL MONTE Prepared Prunes and boil gently for 15 minutes. Serve cold with meat.

STEAMED PRUNE PUDDING—Mix 1 cup of bread crumbs, 1 tablespoon of melted fat, 1 cup ($\frac{1}{3}$ can) of DEL MONTE Prepared Prunes drained, stoned, and chopped; measure and mix 2 teaspoons of baking powder, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon of salt, add to $\frac{1}{2}$ cup of milk, mix thoroughly with the prune mixture, pack in a greased mold, and steam for 1 hour over boiling water. Serve with a sauce made by adding $\frac{1}{2}$ cup of sugar to $\frac{1}{2}$ cup of hot sirup from the prunes and the juice of 1 lemon. If the crumbs are very coarse and dry use $\frac{3}{4}$ cup of milk in place of $\frac{1}{2}$ cup.

PRUNE COOKIES—Mix 1 beaten egg, 1 tablespoon of melted fat, $\frac{1}{2}$ teaspoon of salt, 1 cup of coconut, $\frac{1}{2}$ cup of DEL MONTE Prepared Prunes, drained, stoned, and cut in pieces, $\frac{1}{2}$ cup of chopped nuts, and 1 teaspoon of lemon juice. Spread in small flat cakes on the up-turned bottom of a layer cake pan and bake from 15 to 20 minutes.

DEL MONTE Canned Asparagus

DEL MONTE Asparagus is largely grown in our own beds in the rich delta lands of the Sacramento River, California, the richest asparagus producing lands in the world. Its delicious flavor and fragile tenderness are preserved by immediate packing in the model DEL MONTE kitchens located at the beds. Fresh asparagus bought in the open market is never as good as DEL MONTE, as it loses a part of its flavor and toughens during transportation. DEL MONTE Asparagus is packed in various sizes and styles of containers, but the more commonly sold are the long spears packed in No. 2½ cans and the short spears, or tips, in the No. 1 square cans. In both sizes, the asparagus is graded as to circumference of spear, such as Giant, Colossal, Mammoth, Large, etc., the special size of the spear being specified on the label.

Asparagus Suggestions and Recipes

Alternate layers of DEL MONTE Canned Asparagus and chopped, hard cooked eggs in white sauce, covered with crumbs, and sprinkled with grated cheese, make a delicious baked dish.

A sprinkling of nutmeg over asparagus, re-heated and served with cream sauce, gives an unusual and attractive flavor.

Serve asparagus tips in cups made from stale French rolls, toasted, with the ends and centers removed. Add a cream sauce and serve very hot.

Asparagus (long spears) rolled in bread crumbs and browned, is a new and unusual manner of serving.

Asparagus on toast is delicious served with a sauce made from thickened chicken stock.

Asparagus served cold with mayonnaise makes a delicious summer or winter salad.

Asparagus is equally good served cold with French dressing to which cheese has been added.

Asparagus served with tomato sauce makes a welcome and delicious change.

Left over asparagus added to green peas makes a splendid combination for either salad or vegetable dishes.

Left over asparagus tips cut in small pieces and creamed with chicken makes a little chicken go a long way.

Green peppers stuffed with left over cut up asparagus, crumbs, grated cheese, and chopped hard cooked eggs, make a delicious luncheon dish.

Left over asparagus tips cut in small pieces and added to cream sauce make a delicious sauce for fish.

Asparagus cut up with celery and nuts or olives makes a good combination salad.

A layer of asparagus tips, cut up and put between the layers of tomatoes in scalloping, is a welcome addition.

Chopped cooked carrots added to the cream sauce and poured over asparagus makes an attractive way of serving.

Asparagus, creamed or scalloped with celery which has been boiled until tender, makes an especially pleasing combination. If desired, a little grated cheese may be added.

A little left over asparagus pressed through the strainer and mixed with horseradish and mayonnaise makes a good sandwich filling.

Add a half cupful of asparagus, cut in pieces, to the scrambled eggs.

Asparagus is delicious re-heated and served with a sauce made from 1 tablespoon of butter, 1 tablespoon of flour, the liquid from the can, and 1 small chopped onion.

Left over asparagus cut in small pieces makes a delicious addition to the meat pie.

Asparagus is delicious re-heated in a sauce made by browning chopped, seasoned onions, lettuce, and parsley in a little fat and adding 1 tablespoon of flour and $\frac{1}{2}$ cup of liquid from canned asparagus. Sprinkle with nutmeg just before serving.

ASPARAGUS SOUP—Cook the chopped butt ends from 1 can of DEL MONTE Canned Asparagus (long spears) with 1 slice of onion and a celery stalk in the liquid drained from the asparagus and $\frac{1}{2}$ cup of water for 20 minutes. Strain, rubbing through as much of the soft part of the asparagus as possible. Add to $1\frac{1}{2}$ cups of thin, well seasoned white sauce and bring to the boiling point just before serving.

JELLIED ASPARAGUS SALAD—Dissolve 1 envelope of softened gelatin and 2 bouillon cubes in $1\frac{1}{2}$ cups of boiling water, add 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, 1 can of DEL MONTE Canned Asparagus Tips cut in pieces, $\frac{1}{2}$ cup of chopped celery, and 1 chopped DEL MONTE Canned Red Pimiento. Pour into a wet mold, set in a cold place till firm and serve with mayonnaise.

ASPARAGUS AND TOMATO SALAD—Hollow out tomatoes and fill with cottage cheese which has been seasoned with salt, pepper, and a little grated onion. Stick in DEL MONTE Canned Asparagus Tips, arranging 3 or 4 in each tomato, and serve with French dressing on lettuce.

ASPARAGUS SIMPLICITE—Open 1 can of DEL MONTE Canned Asparagus (long spears), set the can in a pan of water and allow the water to boil until the asparagus is thoroughly heated. Add 2 tablespoons of butter, 1 teaspoon of salt, and $\frac{1}{4}$ teaspoon of pepper. Serve sprinkled with grated cheese.

ASPARAGUS VINAGRETTE—Mix 3 tablespoons of vinegar, 5 tablespoons of olive or salad oil, 1 teaspoon each of grated onion and mustard, and $\frac{1}{2}$ teaspoon each of salt and paprika. Bring to the boiling point and pour over 1 can of DEL MONTE Canned Asparagus (long spears) which has been drained. Chill thoroughly before serving.

SCALLOPED ASPARAGUS—Chop the butt ends from 1 can of DEL MONTE Canned Asparagus (long spears). Make $1\frac{1}{2}$ cups of thin, well seasoned white sauce, add $\frac{1}{2}$ cup of grated cheese, and the asparagus. Arrange $1\frac{1}{2}$ cups of crumbs and the asparagus in alternate layers in a greased baking dish and brown in the oven.

ASPARAGUS AND EGGS WITH CHEESE SAUCE—Arrange hot DEL MONTE Canned Asparagus Tips on slices of toast. On each slice put a poached egg. Add $\frac{1}{2}$ cup of grated cheese to $1\frac{1}{2}$ cups of hot white sauce, beat until the cheese is melted, and pour over the eggs and asparagus.

ASPARAGUS TURNOVER—Put the butt ends from 1 can of DEL MONTE Canned Asparagus (long spears) through the food chopper, add to 2 cups of mashed potato, and mix with 1 beaten egg, 1 tablespoon of grated onion, 1 teaspoon of salt, and $\frac{1}{4}$ teaspoon of pepper. Melt 2 tablespoons of butter in a hot frying pan, spread in the mixture, and cook slowly until a brown crust is formed over the bottom. Sprinkle with grated cheese and fold like an omelet just before serving.

CREAMED ASPARAGUS AND EGGS—Heat 1 can of DEL MONTE Canned Asparagus Tips, make $1\frac{1}{2}$ cups of white sauce, add the chopped whites from 2 hard cooked eggs, pour the sauce over the hot asparagus arranged on a platter, and press the yolks of the eggs through a strainer over the top of the white sauce. If desired, the liquid drained from the asparagus may be used in place of milk in the white sauce.

ASPARAGUS OMELET—Beat 4 eggs, add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, and 1 can of DEL MONTE Canned Asparagus Tips, drained and cut in small pieces. Melt 1 tablespoon of butter in a hot frying pan, pour in the mixture, and as soon as the egg commences to cook, shake the pan vigorously; then allow the mixture to settle flat again. Cook until firm and roll into an omelet. If desired, $\frac{1}{2}$ cup of grated cheese may be added to the eggs with the seasonings, and the omelet may be served with DEL MONTE Canned Tomato Sauce poured over it.

DEL MONTE Canned Green Chile Peppers

Nowhere in the world do chile peppers thrive so well or attain such size and quality as in Southern California, where the DEL MONTE kind are packed. The most careful selection and immediate canning after picking are what make them so fine in flavor. Long used in Spanish cooking, chile peppers are rapidly becoming popular in every household where variety is appreciated. They are delicious in soups, meats, stews, sandwiches, egg dishes, and in many other ways, some of which are suggested below. Packed in individual tins only.

Chile Pepper Suggestions and Recipes

A little chopped DEL MONTE Canned Green Chile added to the baked beans gives a particularly delicious flavor.

Add a little chopped green chile to the meat loaf. It will be better, either hot or cold, for the addition.

Put some chopped green chile in your gravies and meat sauces.

Add a little chopped green chile to any meat sandwich for additional flavor.

Add chopped green chile to the meat pie for a welcome change in flavor.

A little chopped green chile in the combination salad blends well and adds flavor.

Add a little chopped green chile to the hash and it will never again be omitted.

Add a tablespoon of chopped green chile to each pound of Hamburg steak before cooking. This is a suggestion worth trying.

A little chopped green chile in either creamed or fried potatoes is a delicious addition.

Chopped green chile in the potato salad appeals to the eye as well as the taste.

Add flavor to your green tomato pickles by putting in some chopped green chile just before removing from the fire.

A little chopped green chile in any soup makes a welcome variation in many familiar dishes.

Put a little chopped green chile in your next cheese omelet. It is a delicious addition.

Make a Mexican rarebit by adding chopped green chile to an old time favorite.

SALADE MEXICAINE—Chop $\frac{1}{2}$ can of DEL MONTE Canned Green Chile with 1 small onion and add to French dressing. Slice tomatoes on lettuce and pour over the chile mixture. If ripe tomatoes are not available, this is delicious if sliced cooked potatoes are used.

CHILE CON CARNE AND BEANS DEL MONTE—Soak $\frac{1}{2}$ pound of pink beans over night. In the morning add $1\frac{1}{2}$ teaspoons of salt and $\frac{1}{8}$ teaspoon of soda and boil until beans are tender. Cut a small slice of fat salt pork in pieces and fry until fat is tried out, add $\frac{1}{4}$ pound of well seasoned Hamburg steak or chopped left over meat, sprinkle with 1 tablespoon of flour and brown. Add $\frac{1}{2}$ cup of chopped DEL MONTE Canned Green Chile, 1 can of DEL MONTE Canned Tomato Sauce, 1 clove of garlic, or 1 chopped onion, and 1 cup of water. Bake in a moderate oven for 1 hour, adding more water if necessary.

CHILE RAGOUT—Dissolve 3 bouillon cubes in 2 cups of boiling water and add $1\frac{1}{2}$ teaspoons of salt and $\frac{1}{4}$ cup of flour moistened with $\frac{1}{2}$ cup of cold water. Boil and add 1 can of chopped DEL MONTE Canned Green Chile, 1 cup each of diced cooked carrots, potatoes, and turnips, and 1 small chopped onion. Cook until vegetables are thoroughly heated and serve.

DEVEILED KIDNEYS—Soak 3 pairs of kidneys in cold water 10 minutes, drain, remove cores and skin and cut in pieces. Melt 2 tablespoons of fat in frying pan, add $\frac{1}{2}$ can of chopped DEL MONTE Canned Green Chile, 1 small chopped onion, the kidneys, $\frac{1}{2}$ cup of boiling water, and the juice of 1 lemon. Cover and cook slowly 30 minutes. Remove from fire, add 1 beaten egg, stir until thoroughly mixed, and serve at once.

BAKED GREEN CHILE AND TOMATO—Drain the liquid from a can of DEL MONTE Canned Tomatoes. Put tomatoes in a greased baking dish, sprinkle with seasoning and $\frac{1}{2}$ can of chopped DEL MONTE Canned Green Chile. Over this put a layer of crumbs to which 1 tablespoon of butter has been added. Bake 30 minutes, increasing heat the last 15 minutes to brown the crumbs.

GREEN CHILE AND CORN SOUFFLE—Mix $\frac{1}{2}$ can of DEL MONTE Canned Green Chile with 1 cup of white sauce, 1 cup of canned corn, 1 teaspoon of salt, 1 tablespoon of sugar, and 2 slightly beaten eggs. Bake in a slow oven until firm.

CHILE OMELET—Beat the yolks of 4 eggs till very light, add $\frac{1}{2}$ can of chopped DEL MONTE Canned Green Chile and $\frac{1}{3}$ cup of hot water. Fold in 4 stiffly beaten egg whites, pour into frying pan in which 1 tablespoon of fat has been melted and bake. Fold and serve, garnished with slices of the green chile.

DEL MONTE Canned Peas

The exceptional delicacy and uniformity of DEL MONTE Canned Peas result from the fact that we use only one variety of pea and that they are packed within a few hours after harvesting—before they can become hard or tough. All DEL MONTE Peas are of the same quality, but they are carefully graded into different sizes, each one being absolutely uniform in tenderness and maturity, and each designated on its respective label as Tiny Size Sugar, the very smallest and tenderest size; Very Small Size Sugar, Small Size Sugar, and Medium Size Sugar. No artificial coloring is used in DEL MONTE Canned Peas. They are absolutely pure and wholesome and just as tender and delicious as fresh peas from the garden. All grades are packed in the No. 2 can.

Pea Suggestions and Recipes

To serve DEL MONTE Canned Peas, re-heat in the double boiler in the liquid from the can, season, and add 1 tablespoon of butter.

To extend a can of peas, new potatoes may be creamed with them and will give additional flavor as well.

A sprig of mint cooked with peas gives an unusual and delicate flavor which is very pleasing.

Any left over peas may be creamed with young green onions to make a wholesome and healthful dish.

Serve buttered peas in a border of boiled rice and omit the usual potatoes from the menu.

Mold peas in unsweetened lemon jelly for an appetizing salad to serve with mayonnaise.

Creamed peas are delicious arranged in alternate layers with crumbs and browned in the oven.

Eggplant stuffed with mashed peas and rice, covered with crumbs, and baked, is an unusual delicacy.

Peas may be mixed with sardines and hard cooked eggs and served on lettuce with mayonnaise for a substantial salad.

Creamed peas are attractive served in cups made from turnips hollowed out and boiled until tender.

A slice of bacon chopped fine and added to the peas while re-heating gives a splendid flavor and saves the butter.

Creamed peas make a splendid sauce for any fish loaf. Used in this way they also take the place of a vegetable.

Left over peas creamed with chicken extend the chicken and add flavor and food value.

PEA SOUP—Boil liquid from 1 can of DEL MONTE Canned Peas, $\frac{1}{2}$ cup of water, and any left over peas with a slice of onion or sprig of mint for 5 minutes. Rub through a strainer and add to 2 cups of thin seasoned white sauce. Boil and serve.

JELLIED PEA AND CARROT SALAD—Dissolve 1 envelope of softened gelatin in 1 cup of boiling liquid drained from 1 can of DEL MONTE Canned Peas, add 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, 1 cup each of canned peas ($\frac{1}{2}$ can) and diced, cooked carrots and 2 tablespoons of chopped mint which has been heated with $\frac{1}{4}$ cup of vinegar. Pour into wet mold and when firm serve with mayonnaise.

PEAS IN POTATO NESTS—Make nests of mashed potato by molding potato into flat cakes and pressing a round bottomed cup into the centers of each. Fill centers with creamed DEL MONTE Canned Peas, brush the potato around the edge with egg yolk and brown in a hot oven.

PEA PUDDING—Boil 2 cups (1 can) of DEL MONTE Canned Peas with their liquid, and $\frac{3}{4}$ teaspoon of salt for 1 minute. Rub through a strainer, add 2 well beaten eggs, 1 tablespoon of grated onion, and 2 tablespoons of butter. Steam in a greased baking dish over boiling water until pudding is firm.

PEA PUFFS—Cook 2 cups of milk, $\frac{1}{3}$ cup of corn meal, $\frac{1}{2}$ teaspoon of salt and 2 tablespoons of sugar in a double boiler for 20 minutes. Cool, add 2 teaspoons of baking powder, 2 well beaten eggs, and 1 cup ($\frac{1}{2}$ can) of drained DEL MONTE Canned Peas. Bake in greased individual ramekins in a moderate oven 30 minutes.

PEA AND RICE SOUFFLE—Mix 1 cup ($\frac{1}{2}$ can) of drained DEL MONTE Canned Peas, 1 cup of boiled rice, $\frac{1}{2}$ cup of milk, 1 teaspoon of salt, and 3 well beaten egg yolks. Fold in 3 stiffly beaten egg whites, pour in a greased baking dish and bake in a slow oven for 30 minutes.

ITALIAN PEAS—Melt 3 tablespoons of fat or drippings, add 1 cup of raw rice and cook until brown. Mix with 2 cups (1 can) of DEL MONTE Canned Peas and liquid from 1 can, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, and 1 tablespoon each of chopped onion and sugar. Put into a greased baking dish and bake until rice is tender, stirring often. Add hot water if necessary.

ASPIC OF PEAS—Boil 2 cups (1 can) of DEL MONTE Canned Peas and liquid from 1 can with a slice of onion 5 minutes and rub through a strainer. Boil again and pour onto 1 envelope of softened gelatin, add $\frac{1}{2}$ teaspoon of salt, $\frac{1}{8}$ teaspoon of paprika, and the juice of 1 lemon. Pour into a wet loaf pan lined with slices of hard cooked egg and when firm cut in slices.

DEL MONTE Canned Red Pimientos

Pimientos are a ripe, sweet, red pepper, and are grown to best advantage in the warm, sunny climate of Southern California. DEL MONTE Canned Red Pimientos are the pick of the finest crops, carefully selected for size, color, and texture. Their many menu possibilities are rapidly making them a staple of every household. They are particularly adapted for stuffings, salads, and garnishes of all kinds. Packed whole in quarter-size cans.

Pimiento Suggestions and Recipes

Delicious sandwich filling may be made by chopping DEL MONTE Canned Red Pimientos and adding to thick mayonnaise.

Red pimientos cut into strips, circles, or fancy shapes are an attractive garnish to any salad or cold meat.

Garnish the baked fish with strips of pimiento and add a tablespoon of chopped pimiento to the sauce for a welcome change.

Add a little chopped pimiento to all the fish cocktails to make them "something different."

Never omit a few thin slices of pimiento from the canape. It is a wonderful appetizer and its color adds a charming touch.

Pimientos mashed to a paste and mixed with slices of small white pickled onions and moistened with a little olive oil make a delicious sandwich paste.

Cottage or cream cheese mixed with chopped pimiento makes a good sandwich filling, or may be molded into balls and served with salad.

Add a little coarsely chopped pimiento to the creamed chicken for a Spanish touch.

A chopped pimiento in the meat croquettes is a very great addition in flavor.

A few chopped pimientos in the stuffing for fish is an appetizing change.

Chopped pimientos in boiled rice when served as a vegetable add to its appearance and taste.

Add chopped pimientos to the scalloped cauliflower. The combination is delicious.

Tuna and pimientos may be combined in salads, sandwiches, or hot dishes with equally pleasing results.

PIMIENTO BISQUE—Pour boiling water over 1 can of DEL MONTE Canned Red Pimientos and rub them through a strainer. Cook 3 cups of milk, 1 tablespoon of chopped onion and $\frac{1}{4}$ cup of uncooked rice in a double boiler until rice is very tender, rub through a strainer, add pimientos and re-heat if necessary.

SALADE ITALIENNE—Finely chop $\frac{1}{2}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Red Pimientos and 1 small onion. Cut 2 cooked potatoes, 1 cooked carrot and 1 cooked turnip in cubes and mix thoroughly with the pimientos and onion. Pour French dressing over all and allow to stand at least one hour before serving. Serve on lettuce and garnish with long strips of the pimientos.

PIMIENTOS AND POACHED EGGS—Heat $\frac{1}{2}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Red Pimientos in 1 cup of milk and rub through a strainer. Make a cream sauce by thickening this and pour it into 6 greased ramekins, put a raw egg in each, cover with crumbs, and bake in the oven until eggs are firm and crumbs are brown.

CLAM CHOWDER A LA DEL MONTE—Mix 1 can of chopped DEL MONTE Canned Red Pimientos with 1 cup of sliced cooked potatoes and 1 cup of chopped or minced clams. Cut a slice of bacon or fat salt pork into pieces and cook until the fat is tried out, add 1 large onion chopped, and cook until it is yellow; then add 2 cups of thin well seasoned white sauce and the pimientos, potatoes and clams. Cook until thoroughly heated and serve.

DEVEILED FISH WITH PIMIENTOS—Mix $1\frac{1}{2}$ cups of flaked cooked fish with $\frac{1}{2}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Red Pimientos cut in pieces, and 1 tablespoon of chopped onion. Add to $1\frac{1}{2}$ cups of thick well seasoned white sauce and pour into a greased baking dish, cover with $\frac{1}{2}$ cup of crumbs to which 1 tablespoon of melted butter has been added and brown in a hot oven.

PIMIENTO AND CHEESE CUTLETS—Pour $1\frac{1}{2}$ cups of boiling water over $\frac{1}{2}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Red Pimientos in a strainer, then rub the pimientos through into the boiling water. Mix $\frac{1}{2}$ cup of cornstarch with $\frac{1}{2}$ cup of cold water, add to pimiento mixture and cook in double boiler 45 minutes. Add $\frac{1}{2}$ cup of grated cheese, pour into wet loaf pan and when cold cut in slices, roll in crumbs, and brown in fat in the frying pan.

POTATOES IN SPANISH SAUCE—Rub $\frac{1}{2}$ cup ($\frac{1}{2}$ can) of DEL MONTE Canned Red Pimientos through a strainer and add to 1 cup of thick well seasoned white sauce, add 2 cups of cooked potatoes cut in cubes, and cook until thoroughly heated. Pour into serving dish and garnish with pimientos cut in fancy shapes.

DEL MONTE Canned Pumpkin and Squash

With DEL MONTE Canned Pumpkin and Squash it is now possible to have delicious pumpkin pie all the year round, without all the tedious work and expensive cooking of the fresh vegetable. Both products are canned ready for immediate use when heated, and aside from their well known use in pie making, may be served as vegetables in a great variety of appetizing ways. Both pumpkin and squash are packed in No. 2 and No. 2½ cans. The No. 2½ size tin is referred to in our recipes.

Pumpkin and Squash Suggestions and Recipes

In any recipe for cake where mashed potato is used, DEL MONTE Canned Pumpkin or Squash may be substituted, and will give a characteristic flavor.

Canned pumpkin or squash prepared like a cream filling, well seasoned and spiced, makes a delicious filling for cake.

Add left over canned pumpkin or squash to any recipe for griddle cakes with good results.

Add left over pumpkin or squash to the baked custard for a welcome change from the usual pudding.

Cook any left over pumpkin or squash and a few raisins in the apple sauce and spice well. This is a welcome addition.

Add a little left over pumpkin or squash to the baked rice pudding for a change in flavor and appearance.

Use canned pumpkin or squash in the steamed Christmas pudding. It adds flavor.

Scalloped pumpkin or squash is delicious sprinkled with crumbs and grated cheese.

A delicious tart filling may be made from pumpkin or squash by adding a few crumbs, sweetening, and lemon extract.

Place the usual pumpkin or squash pie filling in a greased baking dish, without crust, bake, and serve as a pudding.

An economical candy is made from 1 cup of pumpkin or squash, 1½ cups of sugar, 2 tablespoons of butter, 1 orange, 1 lemon, ¼ teaspoon of powdered nutmeg, and 1 cup of chopped nut meats. Use juice and grated rinds of fruit and add nutmeg and nut meats after a hard ball has formed in cold water.

A delicious squash or pumpkin puff is made by using 1 cup of pumpkin or squash and 1 cup of mashed potato, to 2 eggs and 1 cup of milk. Add seasonings and 1 tablespoon of butter and bake in a hot oven until firm.

A pumpkin or squash soufflé made in the usual way may be used as a simple luncheon dish or pudding.

PUMPKIN OR SQUASH CROQUETTES—Mix 2 cups of DEL MONTE Canned Pumpkin or Squash, $\frac{1}{2}$ cup each of crumbs and finely chopped celery, 3 tablespoons of finely chopped onion, 1 teaspoon of salt, and $\frac{1}{4}$ teaspoon of pepper. Mold into croquettes, roll in crumbs, and brown in hot fat in the frying pan.

PUMPKIN OR SQUASH PONES—Mix 2 cups of DEL MONTE Canned Pumpkin or Squash, 1 cup of corn meal, 1 cup of crumbs, 1 teaspoon of salt, and $\frac{1}{4}$ cup of molasses. Form into long thin cakes, wrap each in a thin slice of bacon, fasten with a tooth pick and bake 45 minutes in a moderate oven.

INDIAN PUDDING WITH PUMPKIN OR SQUASH—Cook $\frac{1}{2}$ cup of corn meal and 2 cups of boiling water for 5 minutes. Add 1 cup of DEL MONTE Canned Pumpkin or Squash, $\frac{3}{4}$ cup of molasses, 2 cups of milk, and $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ teaspoon each of ginger and cinnamon, and $\frac{1}{2}$ tablespoon of melted fat. Bake for 1 hour.

PUMPKIN OR SQUASH PUDDING—Mix 1 cup of DEL MONTE Canned Pumpkin or Squash with 1 cup of white sauce, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ teaspoon each of salt, ginger, cinnamon, nutmeg, and allspice, 2 egg yolks, and 1 cup of DEL MONTE Seedless Raisins. Bake in a slow oven until firm, cover with meringue made of 2 stiffly beaten egg whites and 2 tablespoons of sugar, and brown in a hot oven.

PUMPKIN OR SQUASH PIE FILLING—Heat $\frac{1}{2}$ cup of milk, add 1 cup of DEL MONTE Canned Pumpkin or Squash, $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ cup of molasses, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon each of ginger and salt, and $\frac{1}{4}$ teaspoon each of nutmeg and allspice. Pour onto a slightly beaten egg and fill crust. Heating the ingredients before adding them to the egg keeps the crust from becoming soaked.

PUMPKIN OR SQUASH TAPIOCA PUDDING—Mix 2 cups of DEL MONTE Canned Pumpkin or Squash, $\frac{1}{2}$ cup of sugar, $1\frac{1}{2}$ cups of milk, $\frac{3}{4}$ cup of minute tapioca, 1 teaspoon each of cinnamon and salt, and $\frac{1}{2}$ teaspoon of ginger. Cook in double boiler until tapioca is transparent and tender. Serve hot or cold with milk or cream. If a meringue is preferred, 2 stiffly beaten egg whites to which 2 tablespoons of sugar have been added may be spread over the top and the pudding browned in the oven and served without milk or cream.

DEL MONTE Canned Spinach

The French people have used canned spinach for many years. It is but recently, however, that this delicious and healthful vegetable has been made available for all-year-round use in the American household. The DEL MONTE process of growing, cleaning, processing and canning spinach now brings you this fine food, ready for instant use, and better than you can prepare it fresh at home. Better, because it is packed fresh and crisp a few hours after cutting, with all its flavory, healthful properties, in model canneries near the fields where it grows. Packed in No. 2 and No. 2½ cans. The recipes below call for the No. 2½ size tin.

Spinach Suggestions and Recipes

Equal parts of chopped DEL MONTE Canned Spinach and cottage cheese molded into flat cakes and served on lettuce with French dressing, make a delicious salad.

If spinach is drained when used from the can, the liquid should be utilized as stock for soup, as it is rich in the mineral salts for which this vegetable is noted. No food value should be wasted.

To use spinach from the can, heat in the double boiler, add 2 tablespoons of butter, ¼ teaspoon of pepper, ⅛ teaspoon of nutmeg, and ½ teaspoon of salt. Garnish with sliced hard cooked egg and serve with vinegar if desired.

Season chopped spinach well, mix with a chopped dill pickle and pack in molds, chill, turn out on lettuce and serve with mayonnaise.

Serve the poached eggs on spinach instead of toast for a breakfast or luncheon dish.

Make the delicious Italian ravioli with chopped spinach instead of meat.

Put a layer of spinach between the spaghetti or macaroni and the cheese for added flavor and food value. This is an excellent substitute for meat.

Sliced celery, boiled until tender and creamed with chopped spinach makes a dish, which, once tried, will make a frequent appearance at the luncheon or dinner table.

Hollow out the centers of onions for baking, chop, and mix with chopped spinach, return to the onions and bake as usual. This makes a delicious entree, or may be served as the main dish at luncheon.

Serve spinach heaped in a ring of Spanish onion on lettuce with any good salad dressing.

When serving spinach with chops, make a mound of the spinach and surround with the chops placed on end.

Potato salad served in nests of spinach makes an original and a delicious variation of a well-known dish.

Make cucumber cups by hollowing out the inside of half a cucumber and cutting off the tip to allow the cup to stand. Chop the centers which have been removed, mix with chopped spinach and serve with mayonnaise.

Chopped spinach and chopped young beets served with a butter sauce make a splendid vegetable combination for left overs.

Cut the left over pastry in squares and put a heaping teaspoon of chopped spinach in the center of each piece. Fold over, press together, brush with beaten egg, and brown in the oven.

To extend the left over spinach, chop and mix with any left over chopped meat and a few crumbs. Season with salt, pepper, and onion, garnish with hard-cooked eggs, and serve hot.

CREAM OF SPINACH SOUP—Add $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of finely chopped DEL MONTE Canned Spinach and the liquid from 1 can of the spinach to 1 cup of thin, well seasoned, white sauce. Bring to the boiling point just before serving. 1 tablespoon of chopped onion may be added if desired.

SPINACH WITH CALIFORNIA SAUCE—Melt 2 tablespoons of fat, add 3 tablespoons of flour, 1 teaspoon of mustard, 1 teaspoon of salt, and $\frac{1}{4}$ teaspoon of pepper, and when thoroughly mixed add $\frac{1}{2}$ cup of vinegar and $\frac{1}{2}$ cup of liquid drained from the spinach, and 2 tablespoons of sugar. Bring to the boiling point, stirring constantly. Add $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of chopped DEL MONTE Canned Spinach and cook until the spinach is thoroughly heated.

SPINACH HASH—Mix 1 cup of chopped DEL MONTE Canned Spinach and 1 cup each of dry crumbs and boiled rice, add 1 teaspoon each of onion juice and salt, and $\frac{1}{4}$ teaspoon of pepper. Melt 2 tablespoons of fat in a hot frying pan, spread in the mixture and cook over a low fire until a brown crust is formed on the bottom. Fold like an omelet before serving.

SPINACH CROQUETTES—Mix $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of finely chopped and well-drained DEL MONTE Canned Spinach, 1 finely chopped, hard-cooked egg, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, and 1 well-beaten egg. Mix thoroughly, form into flat cakes, cover with crumbs, and brown in hot fat in the frying pan. Serve with an onion sauce made by adding 1 cup of chopped boiled onion to 1 cup of white sauce.

SPINACH SOUFFLE—Chop $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of DEL MONTE Canned Spinach and add to $\frac{1}{2}$ cup of thick, well seasoned white sauce. Pour onto 2 well beaten egg yolks, add 1 teaspoon grated onion, and fold in 2 stiffly beaten egg whites. Pour into greased baking dish and bake 30 minutes.

SPINACH WITH HOMINY—Spread 1 cup of well seasoned, cooked, hominy grits in the bottom of a greased baking dish, put in a layer of $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of well seasoned, chopped DEL MONTE Canned Spinach to which 1 tablespoon of chopped DEL MONTE Canned Green Chile has been added. Cover with 1 cup of hominy, sprinkle with $\frac{1}{3}$ cup of grated cheese, and bake 15 minutes.

SPINACH LOAF—Mix $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of drained and chopped DEL MONTE Canned Spinach, 1 cup of crumbs, 1 well beaten egg, $\frac{1}{2}$ cup of grated cheese, 1 tablespoon of lemon juice, 1 teaspoon of salt, and $\frac{1}{8}$ teaspoon of pepper. Pour into a greased baking dish and steam over boiling water, or bake in the oven 25 minutes. Serve with hot DEL MONTE Canned Tomato Sauce.

JELLIED SPINACH WITH MEAT—Pour 1 cup of boiling, thick, well seasoned white sauce onto 2 tablespoons of softened gelatin. Add 1 cup of chopped DEL MONTE Canned Spinach which has been drained, 1 tablespoon of onion juice, and $\frac{3}{4}$ cup each of celery and any chopped, left over, cooked meat. Pour into a wet mold and when cold and firm, cut in slices.

SPINACH WITH RICE—Drain and chop $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of DEL MONTE Canned Spinach and 2 tablespoons of DEL MONTE Canned Green Chile. Mix with $\frac{3}{4}$ cup of thick, well seasoned, white sauce, and 2 cups of boiled rice. Pour into a greased baking dish, cover, and steam over boiling water, or bake in the oven for 25 minutes.

SPINACH WITH LIVER—Mix 1 cup of chopped DEL MONTE Canned Spinach, 2 cups of boiled rice, $\frac{1}{2}$ to 1 cup of chopped, left over, cooked liver, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, and $\frac{1}{4}$ cup of finely chopped onion. Melt 2 tablespoons of fat in a hot frying pan, spread in the mixture, and cook over a low fire until a brown crust is formed on the bottom. Sprinkle with $\frac{1}{2}$ cup of grated cheese, and fold like an omelet before serving.

CREAMED SPINACH ON TOAST—Add $1\frac{1}{4}$ cups ($\frac{1}{2}$ can) of drained and chopped DEL MONTE Canned Spinach to $1\frac{1}{2}$ cups of thin white sauce. Cook until spinach is thoroughly heated and serve on toast.

BAKED EGGS ON SPINACH—Put well seasoned, chopped DEL MONTE Canned Spinach in the bottom of a greased ramekin, place an egg on top of the spinach, sprinkle with grated cheese and bread crumbs, and bake in a slow oven until crumbs are brown. Allow 1 egg and 1 tablespoon each of grated cheese and crumbs to each person.

DEL MONTE Canned String Beans

The fresh flavor and tenderness of string beans can only be retained by packing them immediately after picking. A few hours' standing makes them tough and stringy. DEL MONTE Canned String Beans are always tender, crisp and full flavored because they are packed fresh from the garden in kitchens located right where they are grown. Fresh beans bought on the open market seldom equal DEL MONTE Canned String Beans in delicacy because they usually have to be picked too long in advance of their use. DEL MONTE String Beans are packed whole and cut, ready to use when heated, in No. 2 cans only.

String Bean Suggestions and Recipes

Mix DEL MONTE Canned String Beans with an equal quantity of corn for a delicious succotash.

Add finely chopped onion, pepper, and salt to string beans and serve as salad on lettuce with French dressing.

String beans re-heated with chopped parsley have a delicious flavor.

A little left over bacon, fried, chopped, and added to the string beans is a welcome change in seasoning.

String beans re-heated in stock or gravy from the roast beef to which chopped onion and parsley have been added are unusual and delicious.

String beans served in a sour sauce made from 1 tablespoon of butter, 2 teaspoons of flour, $\frac{1}{4}$ cup of vinegar, and salt and pepper to taste are a great delicacy. Simmer 5 minutes, pour onto a beaten egg and serve immediately.

A cupful of left over canned or stewed tomatoes added to the string beans imparts a delicious flavor.

A change from the usual cold salad may be made by serving string beans hot with chopped onion and French dressing.

A sprig of mint added to the string beans when re-heated gives a delicate and unusual flavor.

Add lemon juice and a sprinkling of nutmeg to the butter sauce for string beans to make a remarkably good combination.

Diced cooked potatoes mixed with string beans and served with brown sauce in which soup stock is used are a great delicacy.

String beans and peas served hot, or served as a salad, are a good combination.

String beans are delicious served cold with a cheese salad dressing.

STRING BEANS BAKED IN TURNIP CUPS—Pare and remove the centers from 6 medium sized turnips and cook in boiling water until tender. Mix $\frac{1}{2}$ cup of boiled rice, $\frac{3}{4}$ to 1 cup of chopped DEL MONTE Canned String Beans, 1 small chopped onion, 1 teaspoon of salt, and $\frac{1}{8}$ teaspoon of pepper. Fill the turnip cups, cover with crumbs, and bake until brown.

STRING BEANS VINAGRETTE—Melt 1 tablespoon of fat, add 1 tablespoon of flour, 1 teaspoon of salt, and $\frac{1}{4}$ teaspoon of pepper. When thoroughly mixed pour on $\frac{1}{4}$ cup of vinegar, $\frac{1}{2}$ cup of liquid drained from a can of DEL MONTE Canned String Beans and 1 tablespoon of sugar. Boil, add 2 cups (1 can) of drained string beans and thoroughly re-heat.

STRING BEAN CROQUETTES—Mix 1 cup ($\frac{1}{2}$ can) of drained DEL MONTE Canned String Beans, 2 cups of hot boiled rice, 2 tablespoons of chopped onion, 1 cup of grated cheese, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, 1 well beaten egg, and $\frac{1}{2}$ cup of fine crumbs. Cool the mixture, form into croquettes, roll in crumbs, and brown in hot fat in a frying pan.

STRING BEAN SOUFFLE—Cook $1\frac{1}{2}$ cups of milk and $\frac{1}{4}$ cup of corn meal in the double boiler 30 minutes. Add 1 teaspoon of salt, 2 well beaten egg yolks, 1 tablespoon of butter, and 1 cup ($\frac{1}{2}$ can) of drained DEL MONTE Canned String Beans. Fold in 2 stiffly beaten egg whites and bake 30 minutes in a moderate oven.

STRING BEAN STEW—Mix 1 cup ($\frac{1}{2}$ can) of DEL MONTE Canned String Beans, the liquid drained from the beans, 1 cup of DEL MONTE Canned Tomatoes, 1 small chopped onion, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, and $\frac{1}{2}$ cup of uncooked rice. Bake in the oven or cook in a double boiler until rice is tender.

JELLIED STRING BEAN SALAD—Dissolve 1 envelope of softened gelatin and 2 bouillon cubes in $1\frac{1}{2}$ cups of boiling liquid which may be water or the liquid drained from the beans. Add 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, 1 chopped DEL MONTE Canned Red Pimiento, and 1 cup ($\frac{1}{2}$ can) of drained DEL MONTE Canned String Beans. When cold and firm, serve with mayonnaise.

MEXICAN STRING BEANS—Melt 2 tablespoons of fat, add 3 tablespoons of flour, 1 teaspoon of salt, and $\frac{1}{4}$ teaspoon of pepper and allow to brown. Add the liquid drained from a can of DEL MONTE Canned String Beans and 1 tablespoon each of chopped onion and chopped DEL MONTE Canned Green Chile and bring to the boiling point, stirring constantly. Add 2 cups (1 can) of beans and cook 5 minutes.

DEL MONTE Canned Tomatoes

DEL MONTE Tomatoes are solid, clean, whole, vine-ripened fruit, grown from specially propagated seed, and packed at the moment of perfection, with all their distinctive natural flavor. Packed in No. 1 tall, No. 2 and No. 2½ tins. Suggestions herein refer to the No. 2½ can.

Tomato Suggestions

Pour a part or a whole can of DEL MONTE Canned Tomatoes over the macaroni and cheese instead of milk, before putting it into the oven to bake.

Add canned tomatoes to the stewed chicken about ½ hour before it is done. It will improve the chicken and also make delicious gravy.

Pour canned hot seasoned tomatoes over the beef steak just before serving and omit a vegetable from the menu.

Add left over canned tomatoes to any croquette mixture instead of other liquid, and a delicious flavor will be imparted to the croquettes.

Add left over canned tomatoes to the stuffing for green peppers. The tomato flavor blends particularly well with the peppers.

Pour a can of tomatoes over a whole cooked cauliflower, sprinkle with grated cheese and crumbs, and bake, for an unusual way of serving.

Add any left over canned tomatoes to the fried onions about 10 minutes before they are done.

Baste the baked stuffed fish with canned tomatoes and thicken and serve for a sauce.

Add some left over canned tomatoes to the baked beans ½ hour before they have finished baking.

A few canned tomatoes lend flavor to the boiled cabbage.

Use a can of tomatoes in the fish chowder, and thereby impart to it an unusually good flavor.

When scalloping potatoes pour a can of tomatoes over the potatoes instead of milk and serve with no other vegetable at the meal.

Tomatoes thickened with a little flour and a beaten egg and served on toast make a welcome variation in the breakfast menu.

A few left over canned tomatoes are delicious served on lima beans instead of the usual butter sauce.

DEL MONTE Tomato Sauce

DEL MONTE Tomato Sauce is made according to our own special recipe, from selected red-ripe tomatoes, fresh green peppers and other pure seasoning ingredients. Its uses in cooking are legion, adding zest and flavor to innumerable dishes at a great saving of time and trouble to the housewife. It is unexcelled on hot or cold meats, in soups, gravies, on macaroni, beans, rice and other vegetables. Also makes a delicious cocktail sauce. Packed in buffet size only.

Tomato Sauce Suggestions and Recipes

Add a can of DEL MONTE Tomato Sauce to the roast beef about 15 minutes before it is done and improve the flavor of the gravy.

Add a can of tomato sauce to the left over breakfast cereal, re-heat and serve instead of a vegetable for dinner.

Moisten boiled rice with tomato sauce, add some grated cheese, form into croquettes, and you have a delicious meat and potato substitute.

Pour hot tomato sauce over hot hard cooked eggs sliced lengthwise for an appetizing luncheon dish.

Baste the baked onions with tomato sauce and you will never want to serve them in any other way.

Pour a can of hot tomato sauce over the boiled new potatoes and impart to them a new and delicious flavor.

Before spreading the hash in the pan to brown add a little tomato sauce.

Serve the boiled onions in tomato sauce instead of the overworked cream sauce.

Scalloped cabbage in which tomato sauce is used in place of white sauce adds delicious variation to the menu.

To quickly make a cheese sauce for fish, heat a can of tomato sauce, add $\frac{1}{2}$ cup of grated cheese, beat it until it melts, and serve.

Serve corn fritters with hot tomato sauce.

Add any left over tomato sauce to mayonnaise or cooked salad dressing to give it an unusually delightful flavor.

Serve hot tomato sauce on hot asparagus and add to its flavor as well as save butter.

To make an especially well flavored aspic for garnishing and serving with cold meats dissolve an envelope of softened gelatin in a can of hot tomato sauce, pour into a loaf pan and when cold and firm cut in squares.

Add crab meat, chopped onions and green chile to tomato sauce and serve very cold for a most appetizing cocktail.

TOMATO BISQUE—Make 2 cups of thin white sauce. Add 1-16 teaspoon of soda to 1 can of hot DEL MONTE Canned Tomato Sauce and pour into the hot white sauce, stirring constantly. Serve at once.

MEXICAN FRITTERS—Mix 1 can of DEL MONTE Canned Tomato Sauce with $\frac{3}{4}$ cup of water, $\frac{1}{2}$ cup of cornstarch, 2 teaspoons of sugar, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, and 1 tablespoon of chopped onion. Bring to the boiling point, stirring, and cook in the double boiler 35 minutes. Add 1 well beaten egg, cook 3 minutes and pour into a greased loaf pan. When cold and firm cut in slices, roll in crumbs, and brown in fat in a frying pan.

TOMATO SAUCE AND NOODLES—Boil $\frac{1}{2}$ package of noodles until tender and drain, saving the stock. Mix noodles with 1 can of DEL MONTE Canned Tomato Sauce, $\frac{1}{2}$ cup of noodle stock, 1 teaspoon of salt, and 1 tablespoon each of chopped onion and celery. Pour into a greased baking dish, sprinkle with $\frac{1}{2}$ cup of crumbs, and bake for 40 minutes.

SPAGHETTI TIMBALES—Line small ramekins with unbroken lengths of boiled spaghetti. Mix 2 beaten eggs with 1 can of DEL MONTE Tomato Sauce and fill ramekins. Cover with paper and steam over boiling water till firm. Serve turned out on a hot platter, surrounded with 1 can of heated DEL MONTE Tomato Sauce.

MACARONI WITH TOMATO SAUCE—Cook $\frac{1}{2}$ package of macaroni in boiling salted water until tender. Drain and mix with 1 can of DEL MONTE Tomato Sauce. Heat thoroughly and serve.

One-half cup of grated cheese may be sprinkled over the top if desired.

VERMICELLI AND TOMATO SAUCE WITH SPINACH—Cook $\frac{1}{2}$ package of vermicelli in boiling salted water till tender, drain and add $\frac{1}{4}$ cup of grated cheese, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{8}$ teaspoon of pepper. Drain, chop and heat 1 can of DEL MONTE Spinach, season well and add 2 tablespoons of butter. Arrange a border of vermicelli on a hot platter and heap the spinach in the center. Pour over 1 can of DEL MONTE Tomato Sauce which has been heated. Garnish with slices of hard cooked egg if desired.

MACARONI WITH HAMBURG STEAK—Break $\frac{1}{2}$ package of macaroni in small pieces, cook in boiling salted water till tender and drain. Season chopped round steak, mix with 1 chopped onion, shape into balls, fry until brown and remove to a hot platter. Put the macaroni in the frying pan, add 1 can of DEL MONTE Tomato Sauce and when hot heap on platter around the meat balls.

NOTE.—See inside front cover for details on how to secure our special cook book describing one hundred ways of using DEL MONTE Tomato Sauce.

DEL MONTE Beans With Pork and Tomato Sauce

It has taken time and effort to develop a product that has met with the enthusiastic and universal approval of housewives who have tried our DEL MONTE Beans with Pork and Tomato Sauce. Only through constant experimenting, over a period of years, have we been able to develop a combination that has proven satisfactory to the DEL MONTE standard of quality. DEL MONTE Beans are the selection of the finest crop of one proven variety; they are hand-picked and cooked to a golden brown tenderness, with enough lean pork and tomato sauce to develop a flavor that satisfies the taste of the most exacting. People who know beans testify to their goodness.

To meet the needs of every sized family and every possible occasion, DEL MONTE Beans are packed in four sizes of tins—Buffet, No. 1 tall, No. 2, and No. 2½. The recipes below call for the Buffet size:

Baked Bean Suggestions and Recipes

DEL MONTE Beans with Pork and Tomato Sauce mixed with chopped raisins and spread between thin slices of brown bread, are a welcome addition to the afternoon tea table.

Use a can of beans in the chowder in place of fish for a delicious variation.

Beans served with brown bread sandwiches make an appetizing Sunday night or after-the-theatre supper.

Jelly a can of beans in tomato purée and serve with mayonnaise for a pleasing and nutritious salad.

Mashed beans make a wholesome and satisfying filling for the sandwiches in the children's lunch box.

Use a can of beans in the soufflé for a delicious variation.

Combination salad is not complete without a can of beans.

Stuff green peppers with beans instead of meat. Baked just long enough to make the peppers tender, they form a complete meal.

PUREE OF BEANS DEL MONTE—Add 1½ cups of hot water to 1 can of DEL MONTE Beans with Pork and Tomato Sauce. Bring to the boiling point and press through a strainer. Add 2 tablespoons of fat creamed with 1 teaspoon of mustard and 2 tablespoons of flour and again bring to the boiling point. Remove from the fire and add 2 tablespoons of lemon juice. Put 2 thin slices of lemon on each serving.

BEAN AND PIMIENTO SALAD—Mix a can of DEL MONTE Beans with Pork and Tomato Sauce with 2 chopped DEL MONTE Red Pimientos, moisten with mayonnaise and serve on lettuce.

BEAN AND NUT ROLL—Mash 1 can of DEL MONTE Beans with Pork and Tomato Sauce and add $\frac{1}{2}$ cup of chopped walnut meats, $\frac{1}{2}$ cup of fine crumbs, 1 well-beaten egg, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, and 1 tablespoon of DEL MONTE Tomato Catsup. Form into a roll, cover with chopped nuts and fine crumbs mixed, and put in a greased baking pan. Pour hot water around it to cover the bottom of the pan and bake until brown. Serve surrounded with heated DEL MONTE Tomato Sauce.

DEVEILED BEANS—Mash 1 can of DEL MONTE Beans with Pork and Tomato Sauce and mix with 1 tablespoon of chopped onion, a dash of cayenne pepper, 2 teaspoons of prepared mustard, $\frac{1}{2}$ tablespoon of lemon juice, and $\frac{1}{4}$ teaspoon each of salt and curry powder. Put into greased ramekins and place a small slice of bacon on top. Bake in a hot oven until bacon is crisp.

BEAN AND ONION SANDWICH—To 1 can of DEL MONTE Beans with Pork and Tomato Sauce thoroughly mashed, add 1 tablespoon of grated onion and 1 tablespoon of prepared mustard, and salt and pepper to taste. Spread between slices of buttered brown bread.

BEAN CROQUETTES—Mash 1 can of DEL MONTE Beans with Pork and Tomato Sauce and add 1 teaspoon of prepared mustard, 1 teaspoon of grated onion, 4 crackers finely rolled, and a few drops of Worcestershire sauce. Shape into croquettes, roll in fine crumbs and fry until brown. Serve with heated DEL MONTE Tomato Sauce.

BEAN LOAF—Thoroughly mash 1 can of DEL MONTE Beans with Pork and Tomato Sauce, add 1 beaten egg, 1 tablespoon of chopped onion, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper and $\frac{1}{2}$ cup of fine crumbs. Pack in a well-greased loaf pan and bake until firm. Cut in slices and serve with DEL MONTE Tomato Catsup.

BEAN CHOWDER—Chop a thin slice of fat salt pork and fry till slightly browned. Add 1 chopped onion, 1 stalk of celery finely chopped and 1 cup of boiling water. Cook for 20 minutes and add 1 can of DEL MONTE Beans with Pork and Tomato Sauce, 2 cups of meat stock, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{4}$ teaspoon of pepper. Bring to the boiling point and serve.

DEL MONTE BEAN SALAD—Mix 1 tablespoon of vinegar, 3 tablespoons of olive oil, $\frac{1}{4}$ teaspoon of salt, 1 tablespoon of minced onion and $1\frac{1}{2}$ tablespoons of chopped DEL MONTE Green Chile. Pour over 1 can of DEL MONTE Beans with Pork and Tomato Sauce and allow to stand in a cold place $\frac{1}{2}$ hour. Serve on lettuce garnished with thin slices of hard cooked egg.

DEL MONTE Raisins

Seeded, Seedless, and Clusters

DEL MONTE Raisins come from the world-famous raisin vineyards of Fresno, California. They are the dependable kind for your plum pudding, mince meat, fruit cake, raisin bread—in fact, for all purposes where good raisins are needed. Whether the delicately flavored, thin-skinned seedless variety—the meaty sweet muscatels, automatically seeded by machinery, or the fancy clusters for the fruit and nut dish—all are the very best raisins that California produces. Packed in various sizes of cartons. The 15 ounce package is referred to in the following recipes.

Raisin Suggestions and Recipes

Equal amounts of chopped DEL MONTE Raisins and nuts moistened with orange or lemon juice make a delicious and nutritious sandwich filling.

Raisins used as stuffing for cherries or grapes when served with French dressing for a simple salad give an additional flavor which is very pleasing.

Stuff tomatoes with chopped raisins, boiled rice, and crumbs, and bake until tender. This may be served for luncheon or as an entrée for dinner.

Chopped raisins and cream cheese make a delicious sandwich filling.

Mix raisins cut in pieces with the pie filling. They add flavor, and will take the place of a portion of the sugar.

Oatmeal cookies for the children may be made with chopped raisins instead of sugar.

Bananas are delicious baked in a sauce made of chopped raisins and water. They should be basted every five minutes.

Gingerbread which contains plenty of raisins may be served hot with lemon sauce for dessert.

An easy and nutritious marmalade may be made by cooking equal parts of chopped raisins, apples, and water till thick and adding a little lemon juice.

Chopped raisins and horseradish make a splendid relish to serve with meat.

Add a few raisins to the poultry stuffing and you will never again omit them.

Raisins cut in pieces may be made to take the place of sugar and lend a new flavor to baked beans by adding them one hour before the beans are removed from the oven.

Chopped raisins added to scalloped apples give an unusually distinctive flavor.

An equal part of raisins added to the cranberries in making stewed cranberry sauce will take the place of a part of the sugar, make the sauce more delicious, and is an economy as well.

Use raisins in apple sauce to improve its flavor and to save sugar.

Add a few chopped raisins to Hamburg steak or to any meat croquettes. There is no loss in food value, and the flavor is improved.

A few raisins cut in pieces and added to the hash give it a pleasing and distinctive taste.

Add a few chopped raisins to the stuffed eggs. They blend well and give an unusual touch.

Put a few raisins in the children's breakfast food. They will like it better, and get added nutrition.

Chopped raisins in water icing make an inexpensive but delicious frosting for cake.

There is no sauce for meat that is not improved by the addition of a few raisins.

Put raisins in the stuffed peppers. They will take the place of meat.

Chopped raisins may be added to any home made ice cream or frozen dessert for flavor and attractiveness.

Equal parts of chopped raisins and water boiled for five minutes and thickened with a little cornstarch may take the place of sugar and cream on the breakfast food, or with the addition of a little lemon juice make an excellent pudding sauce.

A simple Italian dish is made as follows: Fry slices of stale bread and serve with a sauce made from 2 tablespoons of chopped raisins, a little chopped raw ham, a leaf of sage, a tablespoon of sugar and 2 tablespoons of vinegar. Put over the fire until a sirup is formed and pour over the bread.

Add raisins to any every day pudding for the children's pleasure, for added flavor, and for nutrition.

Let the children have a few raisins to eat in place of candy. They supply the necessary food value and sugar.

Baked apples stuffed with raisins and brown sugar and served with cream are unequalled for their flavor.

Any bread, cake, or cookie, is improved by the addition of raisins.

DEL MONTE RAISIN PIE—Mix 2 cups DEL MONTE Seeded Raisins, the juice and grated rind from 2 lemons and 1 orange, $1\frac{1}{2}$ cups hot water and 1 cup sugar. Bring to the boiling point and add 2 teaspoons cornstarch mixed until smooth with 2 tablespoons cold water, stirring constantly. Boil gently 3 minutes and cool. Add 1 cup coarsely chopped walnut meats and bake between two crusts.

RAISIN MARMALADE—Put 1 cup each of DEL MONTE Seeded Raisins and sliced apples through the food chopper, add 1 cup of water and cook slowly for 20 minutes.

RAISIN FRITTERS—Make a thick corn meal mush by adding $\frac{1}{2}$ cup of white or yellow corn meal to 2 cups of boiling, salted water, boil 5 minutes, and cook in a double boiler 1 hour. Fifteen minutes before it is done add 1 cup of DEL MONTE Seedless Raisins cut in pieces, and $\frac{1}{4}$ to $\frac{1}{2}$ cup of any left over chopped meat. Pour into a wet loaf pan and when cold and firm cut in slices, cover with crumbs, and brown in a hot frying pan in which some fat has been melted.

BAKED RAISIN PUDDING—Mix 1 cup of crumbs, 2 cups of milk, $\frac{1}{2}$ cup of molasses, 1 cup of DEL MONTE Seedless Raisins, $\frac{1}{2}$ teaspoon of salt, and $\frac{1}{4}$ teaspoon each of nutmeg, cinnamon, and cloves. Pour into a greased pudding dish and bake about 40 minutes in a moderate oven. Stir once during the baking. Serve hot.

RAISIN CUSTARD—Beat 2 eggs slightly, add $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of nutmeg, 1 cup of DEL MONTE Seedless Raisins cut in pieces, and 2 cups of milk, pour into 6 individual ramekins, set in a pan of water and bake in a slow oven until firm. Stir once during the baking. Serve in the ramekins.

DEL MONTE RAISIN PUDDING—Cook 1 cup of DEL MONTE Seeded Raisins cut in pieces, 3 cups of hot water, $\frac{1}{4}$ teaspoon of salt, and 1 inch of stick cinnamon slowly for 20 minutes. Mix $\frac{1}{2}$ cup of cornstarch to a smooth consistency with a small amount of cold water, add to the boiling raisin mixture from which the stick of cinnamon has been removed, cook in the double boiler 40 minutes, add the juice of 1 lemon, pour into a serving dish and chill. Serve with milk or cream.

RAISIN BREAD—Mix and sift 2 cups of flour, 4 teaspoons of baking powder, and 1 teaspoon of salt. Add 1 cup of DEL MONTE RAISINS cut in pieces, $\frac{3}{4}$ cup of milk, 1 well beaten egg, and 2 tablespoons of melted fat. Mix thoroughly and pour into a greased loaf pan. Bake 1 hour in a moderate oven.

DEL MONTE PRODUCTS

Here is a partial list of DEL MONTE Products packed in nearly 400 styles of packages

Canned Fruits

Apples
Apricots
Apricots, Peeled
Blackberries
Cherries, Black
Cherries, Royal Anne
Grapes
Loganberries
Peaches
Peaches, Sliced
Peaches, Melba Halves
Pears, Bartlett
Pineapple, Grated
Pineapple, Sliced
Plums, De Luxe
Plums, Egg
Plums, Green Gage
Raspberries
Strawberries

Canned Vegetables

Asparagus
Asparagus Tips
Beans, String
Beets
Carrots
Chile, Peeled Green
Corn
Hominy
Peas
Pimientos, Red
Pork and Beans
Pumpkin
Sauerkraut
Spinach
Sprouts
Squash
Sweet Potatoes
Tomatoes
Tomato Sauce

Specialties

Jams	Apple Sauce	Catsup	Pickles
Jellies	Apple Butter	Chile Sauce	Olives
Preserves	Cranberry Sauce	Mustard	
	Orange Marmalade	Maraschino Cherries	
	Seeded Raisins	Seedless Raisins	
	Salmon and Tuna		

PREPARED PRUNES—The finest of California's dried prunes, cooked as they should be, and canned in a heavy sugar sirup. They are ready for immediate use, and their deliciousness is a revelation to those who have never eaten a properly cooked prune.

"DRI-PAK" PRUNES—The finest quality of California prunes, dry cooked, and packed solid in cans without sirup. Delicious as a confection, and may be eaten as they are, or may be easily and quickly prepared in many delicious ways. They replace the old-style dried prunes on account of their ease of preparation and their sanitary manner of packing.



Let the DEL MONTE label be your guide to the best in Canned Food Products. Look for the red DEL MONTE shield on the green can. It is your guarantee of highest quality and finest flavor in every food that bears it.
